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FISHERY MARKET NEWS

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FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE COMMERCIAL FISHERIES
PREPARED IN THE DIVISION OF FISHERY INDUSTRIES



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SOME INFORMATION ON FISHERY MANPOWER*

Critical Occupations in Fishery Industries.--From most of the fishing centers of the United States and Alaska comes word that fish production is being curtailed through the loss of manpower. It is indicated that this loss can be attributed to several factors, chief among which are the competing demands for labor in other essential war industries and the drafting of men by the Selective Service System. Inasmuch as the War Manpower Commission has designated fishing as one of the essential activities in support of the war effort, it is hoped that the critical men can be kept in the fishery industries through understanding and cooperation with the War Manpower Commission and the Selective Service System.

Largely through the efforts of the Fish and Wildlife Service and the Office of the Coordinator of Fisheries, additional occupations in the fishery industries, both ashore and afloat, were included in Occupational Bulletins 18 (amended February 20, 1943) and 20 (amended February 26, 1943)^{1/} as revised and re-issued by the Selective Service System and the War Manpower Commission. Particularly important was the inclusion of Fisherman, All Around, for the first time.

Occupational Bulletin 18 lists the critical occupations in Agricultural Services and Commercial Fishing. Those pertaining mainly to commercial fishing follow:

Accountant, Cost
Bacteriologist
Biologist
Captain, Fishing Vessel
Chemist
Cook, Fishing Vessel
Foreman, Pile Driver, Barge Operated
(West Coast)
Foreman, Rigging Scow (West Coast)
Foreman, Webbing
Mate, Fishing Vessel
Mechanic, Maintenance
Oyster Culturist
Pile Driver Operator, Barge Operated
Stationary Engineer

Engineer, Chief and Second, Fishing Vessel
Fisherman, All Around (This title covers fishermen who are by training and experience capable of performing all fishing operations or using one or several kinds of fishing gear and who can perform requisite construction, repair, and maintenance of such gear. It does not include those workers performing only one or a few of the lesser, routine tasks associated with various fishing operations and does not include casual fishermen as such.)

Occupational Bulletin 20 (amended February 26, 1943) was issued by Lewis B. Hershey, Director of the Selective Service System, on February 26, 1943, and made effective immediately. That part of the bulletin applicable to the processing of fishery products follows:

1. The War Manpower Commission has certified that Food Processing is an activity essential to the support of the war effort.
2. This bulletin covers the following essential activities as listed in the amendment to Local Board Release No. 115:
 - (a) Food Processing. Meat packing and slaughtering (including poultry); production of all types of butter, cheese, milk, and eggs, canned or preserved fish and nuts; canned or preserved fruits and vegetables and their juices; soups; flour and other grain mill products; prepared feeds for animals and fowls; starch, cereals, rice; bread and other bakery products; sugar; leavening compounds; corn syrup; and edible fats and oils. Includes dried, dehydrated, frozen, and other special processed foods.
3. The following list of occupations in food processing are occupations requiring a reasonable degree of training, qualification, or skill to perform the duties involved. It is the purpose of this list to set forth the important occupations

*Prepared by Ralph Russell and Harry B. Hinkle, of the Special War Services Unit of the Office of the Coordinator of Fisheries.

^{1/} Copies of Occupational Bulletins 18 and 20 may be obtained by writing to the Fish and Wildlife Service, Division of Fishery Industries, South Interior Building, Washington, D. C.

in food processing which must be filled by persons capable of performing the duties involved, in order that the activity may maintain efficient production. This list is confined to those occupations which require six months or more of training and preparation.

4. In classifying registrants employed in these activities, consideration should be given to the following:

- (a) The training, qualification, or skill required for the proper discharge of the duties involved in his occupation;
- (b) The training, qualification, or skill of the registrant to engage in his occupation; and
- (c) The availability of persons with his qualifications or skill, or who can be trained to his qualification, to replace the registrant and the time in which such a replacement can be made.

CRITICAL OCCUPATIONS IN FOOD PROCESSING IN FISHERY INDUSTRY ONLY

Accountant, Cost
Bacteriologist
Blacksmith, All Around
Carpenter, All Around
Centrifuge Operator
Chemist
Cook, Meat Packing and Food Processing
Cooper, All Around
Coppersmith
Diesel Engine Operator, Stationary
Electrician, All Around
Engineer, Professional and Technical
Engineer, Refrigerating
Engineer, Stationary or Powerhouse
Fish Inspector
Fish Pickler and Salter, Supervisor
Fish Smoker, Supervisor
Foreman, Food Processing

(This title covers foremen who are actually engaged in supervisory duties in connection with the manufacture, dehydration, or other processing of food products; must exercise independent judgment and assume extensive responsibility for product or equipment. It does not include straw bosses or laboring gang foremen.)

Machinist, Maintenance
Manager, Employment and Personnel
Manager or Superintendent, Production Food Processing

(This title covers persons who are actively engaged in supervising directly or through subordinates, various operating departments, of a food processing establishment. It also includes supervisors who are directly responsible to such managers for the efficient functioning of such departments. It does not cover managers or supervisors who are concerned with the distribution, clerical, legal, tax, and other non-production phases.)

Mechanic, Automotive
Mechanic, Maintenance
Mechanic, Refrigerating
Millwright
Pasteurizer
Retort Operator, All Around
Sheet Metal Workers, Maintenance
Welder, All Around

Draft Deferment.--Occupational Bulletins 18 and 20 should bring relief from uncontrolled drafting. If registrants qualify for any of the critical occupations listed, they are eligible for draft deferment. However, it must be remembered that deferment is not obligatory upon the draft board, nor is it permanent.

The following is written with the hope that it will be of assistance, when necessary, in obtaining occupational deferment for men employed in critical occupations. Numbers appearing at the end of certain paragraphs refer to the paragraph in the Selective Service Manual, from which the information was taken. A copy of this manual is on file at each local draft board.

When a registrant engaged in fishery industries has received a notice of classification in Class I-A, he should file Form 42 or 42-A requesting deferment and transfer into Class II-A or II-B. These forms should be submitted within ten days after the date when the local board mails him notice of his classification. These forms were revised and re-issued on September 16, 1942, and are intended for use by employers who seek deferment of registrants holding key occupations or by registrants in critical occupations who seek deferment and who are independent operators and self-employed. When the items on Form 42-A are not applicable, Form 42 may be submitted, together with any other pertinent information available.

When a request for deferment and transfer into Class II-A or II-B is denied, any person who has signed Form 42-A will receive a notice of the right to appeal (Form 59). Local Board Release No. 108 of the Selective Service System, dated March 9, states, "...It is directed that when a local board denies a request for Class II-A or II-B deferment in a case where there is on file Affidavit to Support Claim for Occupational Deferment, DSS Form 42-A, the local boards shall no longer send to any person who has signed Form 42-A a Notice of Classification, DSS Form 57, but shall send a Notice to Employer of Right to Appeal, DSS Form 59".

Therefore, if an appeal is to be taken, the local draft board should be notified within ten days that the case is appealed to the Appeal Board, and the action should be followed by a full explanation of the circumstances to the Appeal Board.

Under certain circumstances the registrant, any person who claims to be a dependent of a registrant, any person who has filed written evidence of the occupational necessity of a registrant, or the Government appeal agent may appeal to a board of appeal from any classification of the registrant by the local board. However, no such person may appeal from the determination of the registrant's physical or mental condition by the examining physician, the examining station of the armed forces, or the local board. (627.2(a))

The Government appeal agent may take any appeal authorized under the above paragraph at any time prior to the date when the local board mails to the registrant an Order to Report for Induction (Form 150). (627.2(b))

The registrant, any person who claims to be a dependent of the registrant, or any person who has filed written evidence of the occupational necessity of the registrant may make an appeal (authorized under 627.2(a)) at any time within ten days after the date when the local board mails to the registrant a Notice of Classification (Form 57). At any time prior to the date that the local board mails to the registrant an Order to Report for Induction (Form 150), the local board may permit any such person to appeal, even though such ten-day period has elapsed. The board must be satisfied that the failure of such person to appeal within the ten-day period was due to a lack of understanding of the right to appeal or to some cause beyond the control of such person. Unless the local board thereafter permits an appeal, the right of such persons to appeal expires at the end of the ten-day period. (627.2(c))

Any person entitled to do so may appeal to the board of appeal in either of the following ways:

1. By filing with the local board a written notice of appeal. Such notice need not be in any particular form but must state the name of the registrant and the name and identity of the person appealing, so as to show the right of appeal.
2. By signing the "Appeal to Board of Appeal" on the Selective Service Questionnaire (Form 40). (627.11)

The person appealing may attach to his notice of appeal or to the Selective Service questionnaire (Form 40) a statement specifying the respects in which he believes the local board erred, may direct attention to any information in the registrant's file which he believes the local board has failed to consider or give sufficient weight, and may set out in full any information which was offered to the local board and which the local board failed or refused to include in the registrant's file. (627.12)

The local board shall not issue an order for a registrant to report for induction, either during the period afforded him to take an appeal to the board of appeals or during the time such an appeal is pending. (627.41)

When either the Director of Selective Service or the State Director of Selective Service deems it to be in the National interest or necessary to avoid an injustice, he may at any time request a board of appeal to reconsider any determination made by it, stating his reasons for requesting such reconsideration. Upon receiving such a request, a board of appeal will reconsider its determination in any case. (627.61)

When an appeal is taken from the classification or reclassification of a registrant and when such appeal is upon the ground that the registrant should have been deferred by reason of his occupation, the appeal shall be transferred to the board of appeal having jurisdiction over the area in which the registrant is employed, provided all of the following conditions are met, but not otherwise:

1. The first person to appeal in a given case from such classification or reclassification files with his appeal a written request for such transfer;
2. The written request states in what respect an occupational question is involved; and
3. The written request states the name of the registrant's employer and the street address, county, and State where the registrant is employed. (627.71)

When a registrant's case has been transferred to a board of appeal having jurisdiction over the area in which the registrant is employed, and such board of appeal is in a different State from the local board of origin, either the State Director of Selective Service of the State in which the local board of origin is located or the State Director of Selective Service of the State in which the transfer board of appeal is located may appeal to the President from the determination of the transfer board of appeal, if he deems it to be in the National interest or necessary to avoid an injustice. (628.1-1)

The registrant or any person who claims to be a dependent of the registrant or any person who has filed written information as to the occupational status of the registrant, at any time within ten days after the mailing by the local board of the Notice of Continuance of Classification (Form 57) notifying the registrant that the local board classification has been affirmed or changed, may appeal to the President provided the registrant was classified by the board of appeal in either Class I-A, Class I-A-O, or Class IV-E, and one or more members of the board of appeal dissented from such classification. The local board may permit any person who is entitled to appeal to the President under this paragraph to do so, even though the ten-day period herein provided for such an appeal has elapsed, if it is satisfied that the failure of such person to appeal within such ten-day period was due to a lack of understanding of the right to appeal, or to some cause beyond the control of such person. Unless the local board permits such an appeal, the right of such persons to appeal to the President terminates at the end of the ten-day period herein provided. (628.2)

An appeal to the President under the provisions of section 628.2 shall be taken (1) by mailing or delivering to the local board written notice of appeal or (2) by going to the local board and signing the appeal to the President on the Selective Service Questionnaire (Form 40). If the appeal is taken by filing a written notice of appeal, such notice need not be in any particular form but should include the name of the registrant, his serial and order numbers, the identity of the person appealing (definitely enough to show the right of appeal), and the fact that such person wishes the President to review the determination of the board of appeal. (628.3)

A registrant shall not be inducted during the time an appeal to the President is pending.

Manning Tables and Replacement Schedules.--To prevent key men in fishery establishments from being drafted before non-essential men, the Selective Service System recommends that employers submit Manning Tables or Replacement Schedules, or both, to their State Headquarters of the Selective Service System.

The major purpose of the Manning Table plan is to indicate the form in which the employer should keep the records of his labor force so as to provide the basis for planning the necessary withdrawal of workers from industry into the armed forces of the country with the least possible disturbance to production. The Manning Table is a complete manpower inventory of the company or plant using it and provides the following important data:

1. The different kinds of jobs in the plant.
2. The number of workers necessary to do each kind of job.
3. The type of worker suited to do each job and the possibility of substituting other workers of less skill.
4. Amount and kind of training needed to train an unskilled worker to do each job.

The Manning Table also

1. Calls attention to training methods which often result in improved training techniques.
2. Reveals the jobs in which women are employed and also those in which women could replace men.

3. Supplies information needed for forecasting labor requirements in connection with anticipated production program. For example, if the output of the plant is to be raised 30 percent, an accurate estimate can be made of the number and kind of workers that will be needed to accomplish this increased production.
4. Often reveals job relationships and suggests a logical chain of promotion or up-grading.
5. Reveals unbalance between number of skilled and unskilled workers and supervisors.
6. Calls attention to those jobs where physically handicapped or disabled persons could be used.

The Replacement Schedule is designed to provide for the systematic replacement of those men who must be made available for military service. It consists of a plant summary and replacement list normally made from data developed in the preparation of the Manning Table. The Replacement Schedule is divided into two parts, as follows:

1. A replacement summary, which is made up from a survey of the personnel of an employer, arranged generally by job titles and by Selective Service status.
2. A replacement list, upon which are listed by name the male employees who must be replaced, so that they may be made available for military service. In the preparation of the replacement summary the employer will list all of the jobs by plant, department, or other operating unit, the order of listing to depend upon the manner in which the company's records are kept. If a Manning Table has been or is being prepared, the job titles and order of their listings must conform to the Manning Table. Opposite each job the employer will list under the following headings the total number of workers engaged:
 - A. Number of women
 - B. Number of men not to be considered for replacement
 - (1) Men with minor children
 - (2) Physically unfit
 - (3) Over 38 years of age
 - (4) Under 18 years of age
 - C. Number of men to be considered for replacement
 - (1) Single men
 - (2) Married men

In the preparation of a replacement list employers will list by plant, department, or other operating unit, as used on the replacement summary, the names of the men whom he will be prepared to replace. Only those men who were carried on the replacement summary under the heading "Number of Men to be Considered for Replacement" will be listed. Those within each plant, department, or operating unit, who are to be replaced in the first month, will be listed first followed by those who are to be replaced in the second month. The month or period of replacement will be indicated by placing a check mark in the appropriate column opposite each man's name, as follows:

1. For those men who are to be replaced within the first six months a check mark will be placed in the column indicating the month in which each will be placed.
2. Those men for whom deferment is to be requested for a period of more than six months but for one year or less will be listed next and will be checked in the column headed "Six to Twelve Months".
3. Those men for whom deferment of more than one year is to be requested will be listed last and will be checked in the column headed "More than One Year".

Copies of instructions for the preparation of Manning Tables and Replacement Schedules may be obtained by writing to the State Director for Selective Service or to the War Manpower Commission. When the forms are completed, they should be submitted to the State Director for Selective Service for approval. When the State Director notifies the employer that his schedules have been accepted, he will authorize the employer to use a certification on the affidavit, Occupational Classification Form 42-A, which the employer will file in

accordance with schedules. The certification will be in the following form: e.g., "Acceptance No. 37, Maryland State Headquarters, Selective Service". An employer will reproduce on Form 42-A the certification and with the State acceptance number prescribed.

Women in Fishery Industries.--As the fuller utilization of manpower progresses, and shortages of labor appear, the fishery industries cast about more desperately for additional workers. These industries would probably do well to concentrate on the recruitment of older men, handicapped persons, women, and men of draft age who have been deferred and whose deferment is likely to be continued.

Of the above, women appear to be the largest and best source from which to choose workers in shore operations. However, it is reported that many women have refused employment because they felt that those upon whom they are dependent would be more likely to be inducted into military service. This rumor has already had its effect upon some portions of the fishery industries.

The National Headquarters of the Selective Service System has indicated that women who are wives or children of draft registrants should not hesitate to accept employment in the fishery industry, as it will rarely affect the draft status of those upon whom they are dependent. The enactment of the Servicemen's Dependents Allowance Act of 1942 has changed the basis for the determination of dependency from financial status to the existence of a bona fide family relationship. Section 5 (E) of the Selective Training and Service Act of 1940, as amended, permits the deferment of registrants for dependency when they maintain a genuine family relationship in their homes, provided the status with respect to such dependency was acquired prior to December 8, 1941, and at a time when selection was not imminent, and even though no financial dependency exists. The circumstances of a wife working or not working, therefore, would affect the classification in only an occasional case. The rumor that the employment of wives and/or children of registrants would affect the induction of those upon whom they are dependent may have originated in the fact that prior to the passage of the Servicemen's Dependents Allowance Act of 1942, financial status was a major basis for determining dependency.

The bona fide family relationship, as noted above, pertains to registrants with wives or wives and children or children alone. For registrants with secondary dependents, such as parents, sisters, or brothers, the basis of bona fide family relationships would not apply, and the Servicemen's Dependents Allowance Act of 1942, in providing Governmental financial aid for these dependents, reduces the claim of dependency to the point that only cases involving extreme hardship could possibly bring deferment.

Registrants with these secondary dependents are now in the process of being reclassified, and except in instances of extreme hardship, the dependency is considered as being relieved through the allowance and allotment. It becomes a question of whether or not the man is a "necessary man" in an essential industry eligible for II-A or II-B classification. If not, he will be placed in Class I-A, providing, of course, he is physically fit and otherwise acceptable to the armed forces.

Selective Service says there should no longer be any hesitancy on the part of mothers and other secondary dependent relatives to take employment, as financial dependency of such relatives would only be considered as cause for deferment of registrants in the most extreme cases. The amount of remuneration that many of these collateral or secondary dependents receive through their employment will not alter their right to receive an allotment and allowance as defined under the Servicemen's Dependents Allowance Act of 1942.

Other women have refused employment because their husbands are working steadily and earning large salaries. Many women cannot work in fishery establishments because they are caring for young children.

At least one plant has established a nursery on the premises. A qualified person has been employed to care for the children, thereby releasing the mothers for work in the plant. It is felt that other plants will carry out similar plans in the near future.

It is the duty of all our citizens to assist in every way in increasing the production of foods and materials that the country needs in time of war. Women who work in fishery plants or elsewhere will be assisting the nation to support the fighting forces and so perform a patriotic duty.

OPTIMUM PROGRAM FOR PRODUCTION OF WAR FOODS PREPARED BY INTERIOR DEPARTMENT*

The commercial fisheries of the United States furnish more than 4 billion pounds of commercial products annually, comprising about 160 different varieties of fish and shellfish. The majority of this annual yield is consumed directly as human food, contributing essential vitamins, minerals, and proteins to the diet; the remainder is converted into valuable by-products, including pharmaceutical products, foods for livestock, soaps, paints, sprays, and industrial oils of various types. Including investments in buildings, real estate, floating craft, and equipment used by the fisheries and fish-processing industries, the value of the commercial fisheries is estimated at about 1 billion dollars.

The responsibilities of the Department of the Interior in conserving, developing, and managing the commercial fisheries are multiple. In order to accomplish its tasks it must be guided by exhaustive technical studies to determine means of restoring depleted resources, to develop methods of managing the fisheries, to perfect new methods of processing, and must develop new products to alleviate shortages of popular and heavily exploited species. It also must carry on marketing surveys, market stimulation, and develop consumer interest in fishery products.

The following estimates of fishery production for the years 1943-47, inclusive, must be qualified by stating that the very nature of the resource and the fluctuating, complicated biological, sociological, and economic conditions that directly affect the fishing industry, make predictions of future yields difficult and probably somewhat unreliable. The estimates have been based on detailed surveys of the condition of the fisheries and the fishery industries in the various sections of the United States and Alaska by heads of field sections. In few cases were the fishery biologists able or willing to hazard estimates of production beyond 1943. In many cases, caution was urged in interpreting the estimates for 1943 because conditions that control production are difficult or impossible to foretell. In almost no case is the biological resource of an area exploited to its fullest capacity. The natural supplies therefore will yield greater or smaller production according to the intensity of the fishery that may be prosecuted in coming years.

Optimum increase in fish production which can be brought about for the years 1943 to 1947, assuming the same limitations which now exist with respect to manpower, facilities, equipment, funds, etc.--The estimated fish production in 1943 is presented in Table I, but in few cases will production vary because of biological conditions, and with extrinsic and economic factors affecting production the same as in 1943, production in the years 1944 to 1947 should remain substantially the same. Data in the tables represent the gross yields of the fisheries, exclusive of mussel shells and minor non-food items, but do not represent the edible varieties or food values of such yields. For purposes of rough comparison, the net food yield of the fisheries may be considered to represent 40 percent of the gross weights given in the tables.

It will be noted that the tabulation of estimated fishery production for 1943 shows a 5 percent decline over production in 1940. Causes of the decline in production are shortages of manpower, requisitioning of fishing vessels by the Army and Navy, and naval regulations caused by the war which prohibit normal fishing activity in certain productive areas in the interest of national security.

If we assume that conditions hampering production can gradually be improved, somewhat more optimistic estimates can be made for the years 1944 to 1947, as shown in Table II, although it must be admitted that the totals are highly speculative. The fish and shellfish will be available for capture; the facilities and labor for capture, processing, transportation, and marketing must be made available.

Methods of effecting increases in production.--Methods of increasing production, as has been indicated previously, will all involve increases in facilities. Alleviation of unfavorable conditions directly or indirectly due to the war will assist in increasing production. These are:

*Excerpts from the Fish and Wildlife Service section of an optimum 5-year program covering the production of certain critical war foods in which the Department of the Interior bureaus have special administrative responsibilities. The program was submitted to the Secretary of Agriculture on March 2 for his consideration and for the inclusion of all or any part of it that may be required in the over-all program being developed by him as Food Administrator.

Table I -- Production of the Fisheries of the United States and Alaska in 1940 and 1943, assuming present limitations of production facilities
(In thousands of pounds; that is, 000 omitted.)

Item	1940	1943	Percentage of 1940 catch
	Actual production	Estimated production	
North Atlantic:			
Fish	576,093	612,694	106
Shellfish	48,561	37,739	78
Total	624,654	650,433	104
Middle Atlantic:			
Fish	577,300	631,000	109
Shellfish	108,541	102,000	94
Total	685,841	733,000	107
Southern & Gulf:			
Fish	367,771	382,000	104
Shellfish	207,762	198,000	91
Total	575,533	580,000	101
Great Lakes: (fish)	79,084	86,500	109
South Pacific:			
Fish	1,279,874	962,050	75
Shellfish	9,771	7,154	73
Total	1,289,645	969,205	75
North Pacific:			
Fish	139,119	131,705	94
Shellfish	23,717	21,485	89
Total	162,836	153,190	94
Alaska:			
Fish	561,140	584,809	104
Shellfish	2,548	1,670	65
Total	563,688	586,479	104
Mississippi River and interior waters*	45,128	50,934	113
Grand Total	4,026,409	3,809,741	95

Table II -- Probable and Possible Yields of the Fisheries of the United States and Alaska for the years 1943-47, assuming that all conditions are favorable.

(In millions of pounds, and percentages of the 1940 yield.)

Area	1940	1943		1944		1945		1946		1947	
		Catch	%	Catch	%	Catch	%	Catch	%	Catch	%
North Atlantic	625	650	104	750	120	900	144	1,500	240	2,000	320
Middle Atlantic	686	733	107	750	109	760	111	780	114	790	115
Southern & Gulf	576	580	101	600	104	700	122	850	148	1,072	186
Great Lakes	79	87	110	88	111	95	120	105	133	120	152
South Pacific	1,290	969	75	1,290	100	1,290	100	1,290	100	1,290	100
North Pacific	163	153	94	170	104	190	117	230	141	280	172
Alaska	564	586	104	596	106	584	103	616	109	629	111
Mississippi River and interior waters*	45	51	113	63	140	63	140	63	140	63	140
Grand Total	4,030	3,809	95	4,307	107	4,582	112	5,434	132	6,244	153

*Excluding mussel shells.

- (a) Return to the fishing industry of tenders, scows, pile drivers, fishing vessels, and other floating equipment requisitioned by the War and Navy Departments under term charter, or purchased by those agencies. (Negotiations are in progress to accomplish return of as many craft as possible for the 1943 season.)
- (b) Release of vessels for transportation of supplies and workmen to Alaska and for return of processed fishery products to the United States.
- (c) Deferment from induction under provisions of the Selective Service Act, of all skilled fishermen, boat operators, net makers, machinists, cannery workers, and other types of specialized labor used by the fishing industry. (The War Manpower Commission is now considering this problem.)
- (d) By appropriate action, retain a sufficient number of skilled workers in fishery occupations and prevent their diversion into other industries and occupations during the fishing season. (Requests for such action have been addressed to the War Manpower Commission.)
- (e) Allocation of sufficient equipment and materials for replacement, and repair of vessels, fishing gear, and processing machinery. (Surveys of requirements have been made and recommendations as to quantities of critical materials, engines, engine parts, etc., have been made to the War Production Board.)
- (f) Modification, as a war measure, of certain State fishery regulations consistent with aims of conservation has been recommended by the Coordinator of Fisheries, and some of his recommendations in this regard have been adopted. Utilization for limited and carefully managed commercial exploitation of certain species and fishing areas reserved for anglers is an important source of increasing local supplies of food fish. Conservation objectives are not jeopardized if commercial utilization results in capture of an annual quantity that approximates what anglers would catch during normal times, but are not taking now. The Coordinator of Fisheries, following careful investigation, has made recommendations of this nature.

A second or supplementary list of methods of increasing production are applicable under present war conditions as well as in peace time. They are part of a program for restoration and management of the fisheries. Discretionary management of the fisheries, such as is carried on by the Department in Alaska, has proved to be far more effective than regulation by permanent legislation, which procedure is followed in most of the States. Normal, healthy increases in production can be effected by the following procedures which will simultaneously improve the stability and extent of the natural resources upon which the fisheries depend.

- (g) Management of the fish supply; regulation of fishing so as to produce a maximum annual yield from an abundant standing crop composed of individual fish that have reached their maximum growth and permit sufficient natural reproduction to maintain the stocks. (Many of our fisheries are suffering because this type of management is not employed. Adoption, universally, of this principle would cause small decreases in yield the first year, but would result in increases during the second and later years after application of such measures. We are taking too many fish too early!)
- (h) The utilization of waste fish that are now destroyed by current methods of fishing for more valuable species, but which can be marketed immediately in considerable quantities and without additional expense in gear or other equipment. (Concerted effort is now being made to stimulate the production, sale, and consumption of such species through a market-promotion program.)
- (i) The production of species now unutilized or only slightly utilized by existing fisheries either because they are not popular with consumers or because the price is low. (In this category are the so-called "rough fishes" of the Great Lakes and interior waters. Their increased use is now being stimulated through a co-operative program the Service is conducting together with State departments of conservation and other interested agencies. New methods of processing and cooking have been developed by the Service to encourage consumption of such fishes.)
- (j) Farming methods, applied especially to oyster and mussels. (The Service through research and practical application of techniques developed by that research on demonstration oyster farms is encouraging such production increases. The pro-

duction of oyster farms, per acre, is much greater than the production of natural oyster beds and the quality of cultivated oysters is superior. Farming of salt-water mussels is a newer program that is proving highly successful on an experimental scale and promises to yield more protein food in a shorter time than oyster culture.)

- (k) The extension of fishing grounds to areas not now exploited because they are at a considerable distance from ports and only when the price of fish is higher than normal can such operations be profitable. (During the war, this method probably cannot be applied because frequently it will involve long runs into waters that are rendered somewhat hazardous by actual or potential offensive or defensive naval activities.)
- (l) Increases in fishing effort, consisting of more boats, more nets, and more fishermen operating on grounds that are now only partially exploited. (As a peacetime measure this is entirely feasible, but under war conditions it will be difficult, if not impossible, to obtain the necessary means of carrying it out.)

Accessory activities that directly or indirectly increase fish production.--Aside from the usual type activities of the Service that are directly concerned with the investigation, conservation, management, processing, marketing, and consumption of fish and fishery products, are other special activities that are designed to conserve and restore the fisheries.

- (a) Pollution study and control is an important regular activity of the Service. Although the Service has no legal jurisdiction over pollution control, it is the principal agency in the United States investigating all types of stream contamination that are inimical to the fisheries. Based upon its studies and proven control methods, recommendations adopted by industries either with or without legal compulsion by the States is restoring the productivity of many fishing waters impaired by pollution. Public apathy and neglect of law-enforcement, or the absence of adequate pollution legislation and jurisdiction in some States are deterring the progress of this program. War industries and Army and Navy establishments, in general, are more cooperative in effective pollution control than the majority of our traditional peacetime industries.
- (b) Control of predators such as starfish, oyster drills, oyster borers, boring conchs, etc., which destroy large quantities of oysters, utilizing technically perfected methods is assisting in bringing about increases in oyster production.
- (c) Protection of fish from engineering developments through the design and installation of fishways in dams, screens in power-house intakes, and irrigation diversions are important activities in which the Service acts both as construction agency and in an advisory capacity. Despite the work that has been done in assisting migratory fishes to reach their spawning or feeding grounds, preventing them from being killed in power-generating machinery, and curbing the losses in irrigation systems, a bare beginning has been made in the field. Present policies of most agencies in considering the fishery resources last in any water-utilization project are inimical and should be revised. Proper consideration of the fisheries in any water-utilization project will assist in increasing and conserving these natural food and recreational resources.
- (d) A similar potentiality which the Service has not yet been able to undertake is a program of stream clearance projects in Alaska to enable salmon to ascend streams that are now wholly or partially blockaded by debris, rendering spawning grounds inaccessible to migratory fishes. Construction of fishways in certain Alaskan streams will open certain lakes and tributaries for the spawning of certain species of salmon.

Artificial Propagation of Fishes

The more than 120 fish hatcheries and rearing stations operated by the Fish and Wildlife Service are producing the seeds of an important segment of the Nation's food supply. Although much of the product of the hatcheries goes toward the maintenance and rehabilitation of angling resources, the food derived from this form of recreation must be reckoned in the National food output. Artificial propagation is assisting in the conservation of important commercial resources, especially the salmon fisheries of the Pacific Coast.

Methods of Increasing Production.--Food production, whether increased in volume or not, will be maintained by the operations of Federal fish hatcheries in planting young fish of the following groups:

- (a) Pacific salmon
- (b) Miscellaneous commercial species (cod, haddock, pollock, flounder, lobster, shad, whitefish, lake trout, lake herring, yellow perch, white perch, carp, buffalofish)
- (c) Fresh-water pondfish in managed farm ponds, small lakes, etc.

The Service can best foster the production of food in this program by continued cooperation with State and Federal agencies in supplying information, assistance, and finally seed stock for the ponds. The Service also has the responsibility of gathering additional information looking toward the commercial production of these species on small units and improving fertilizer formulae for various types of waters. It is safe to assume that as the demand becomes greater through higher prices, the program will be shifted from one collateral to the agricultural program to a commercial program, possible starting from farm pond units, but gradually becoming independent.

Acting for the Office of the Coordinator of Fisheries, the Service will try to stimulate the commercial production of coarse fish from interior waters as fast as the market will absorb them. Eleven North Central States can provide a reserve supply of 25 million pounds of such fish when the market can absorb them at a price which will pay the commercial fishermen to operate on these supplies.

The normal fish propagating activities of the Service have been diverted to emphasizing food production. As shortage of funds has necessitated closure of stations, those units propagating game fish have been closed first. Personnel has been concentrated in the units propagating Pacific salmon in order that these runs can be maintained. The propagation of warm-water fish for stocking farm ponds has been given priority at all units which can be devoted to this object. Curtailment of appropriations has forced a reduction in the total production, but the work has been planned so as to concentrate on activities which support the food fisheries.

O-O-O

THE OYSTER CANNING INDUSTRY IN SOUTH CAROLINA

By

Robert O. Smith, Asst. Aquatic Biologist
Division of Fishery Biology

U. S. Fish and Wildlife Service

From the late 1600's, the network of small and large tidal creeks winding among the sea islands of South Carolina and Georgia have supplied large quantities of oysters to the early colonists, their slaves and their descendants. Kitchen middens of the Indians testify to the quantities consumed by them before the white man came. However, the canning of oysters in this region dates back only to the early part of this century, and no basic changes in equipment or methods of operation have been made since that time. Before considering the industry itself, a brief description of the locality will be given.

The sea islands differ from the coasts immediately north and south in the range of tide (average over 7.0 feet); by the vast quantities of organic silt in suspension; by the number, variety and voracity of oyster enemies; and finally, because of these peculiar conditions, a unique area where the setting of oysters is chiefly on banks and bars between tide lines, and only occasionally below low water mark. This singular occurrence determines the methods of the fishery, and to a large extent the quality of the final product.

It will be obvious that the location of the oysters on sloping banks between tide lines precludes the possibility of collecting them with a dredge, and because they occur in patches rather than being uniformly distributed, the use of tongs is not feasible. Therefore, it has been necessary to pick them either by hand or more generally with grabs.

With this instrument an oysterman will pick from 20 to 60 bushels of cluster oysters on a low tide. Picking begins at half ebb when the first oysters are exposed, and continues



through low water slack and the first half of the flood. The oysters are taken to the cannery as is, in clusters. Culling is impracticable in most cases because the young oysters are so tightly sealed to the old ones that they cannot be separated without great damage. A majority of the oysters are picked when not over two and a half years old.

The ordinary means of transportation is the oyster schooner, a flat-bottomed, decked over boat of from 25 to 30 feet, with a single mast, centerboard and a small cabin aft for the crew, usually two men. There is no auxiliary power. Also used are barges 20 to 40 feet in length, with a six by eight foot house at the stern for the crew of three or four men. Each oysterman, whether on a schooner or barge, has an oyster batteau, usually 18 feet long, which is propelled by sculling as the load of oysters occupies the entire center of the boat. The barges are, of course, towed to location, but the schooners sail from 5 to 20 miles for their load. Depending on the distance travelled, each crew will make from one to three round trips per week. Schooners, barges, batteaus and similar equipment are owned by the cannery.

On arrival at the cannery, the oysters are unloaded onto the dock by the crew. Payment is made either on the basis of mutual agreement as to the number of bushels, or the oysters are loaded into slatted iron cars with a capacity of ten state bushels, so that actual measurement is obtained. Most of the oystermen live near the cannery, and after selling their load, they visit their families briefly, take on provisions, mainly rice, grits, lard, fat pork ("white meat"), and molasses, and again set out on another trip.

From the dock, the oysters are loaded into the slatted iron cars and moved over tracks into the steam box, which is 40 inches square at the ends and long enough to hold four or five cars. Steaming is done for about 15 minutes at 20 pounds pressure. This is sufficient to partially cook the meats, but the main purpose is to open the shells and make shucking easier. The shell liquor and much of the water content of the meat is lost in this process. The cars are then wheeled into the shucking room where the meat is removed from the shells by colored women, who are paid by the gallon of dry meat. A large cannery will employ as many as 200 of these shuckers.

Pack of Canned Oysters in South Atlantic and Gulf States

Standard Cases - 48 5 oz. cans		
State	Cases	Value
North Carolina and Georgia	12,483	\$ 61,694
South Carolina	84,413	464,069
Florida and Alabama	28,304	152,612
Mississippi	225,599	1,205,158
Louisiana	83,998	397,562
Total	434,797	\$2,281,095

The meat is washed, bits of shells and discolored oysters removed, and measured into cans holding 5 or 10 oz.* Brine is added to fill the cans, and they are processed for 20 minutes at 240°. After cooling, labels are affixed and the cans packed in containers holding 24 or 48 cans. Oysters are canned usually from the middle of October to May 1. The pack in South Carolina in 1941 amounted to 84,413 standard cases valued at \$464,069, over 19 percent of the volume of oysters canned in the South Atlantic and Gulf States.

During peace time, these oysters were consumed almost entirely in the Middle West there being little or no demand along the Atlantic or Gulf coasts.

O-O-O

THE COVER PAGE

An otter-trawler of the type engaged in the New England rosefish fishery is depicted on the cover page. Further data on this fishery may be found on page 25. At the present time, there are about 85 medium-size craft engaged in this fishery, ranging in length from 50 to 100 feet with a general average of 65 feet. Although they may vary from 15 to 100 net tons, the average craft runs about 45 net tons. A vessel of this type has a carrying capacity of approximately 85,000 pounds of fish, in addition to the 15 tons of ice normally required to keep the fish in a fresh condition, and will remain on the fishing grounds usually from 4 to 6 days. The larger vessels generally carry a crew of ten men but may, on some occasions, carry as many as 15. The manila net of the type normally used consists of 2 top wings, 2 lower wings, 2 bellies, 1 square and 1 cod end, and, under normal fishing conditions, will last about one month. During the 1942 season, the high vessel of the rosefish fleet landing at Boston, Gloucester, and Portland was the CORINTHIAN which landed 2,626,343 pounds of this once discarded fish. In addition, she landed 603,501 pounds of other species.



THE FREEZING PRESERVATION OF FOODS

By

Donald K. Tressler & Clifford F. Evers

Published by The Avi Publishing Co., Inc.,
31 Union Square, New York City763 pages, 161 figures, 57 tables.,
\$8.00 Domestic, \$8.25 Foreign.

The Freezing Preservation of Foods is a thorough and authoritative study of its subject. Being a general treatise on freezing, it covers many products, but at least thirteen of its twenty-one chapters bear directly on fish freezing problems. Two of its chapters are detailed discussions of the preparation and freezing of fish and shellfish. It is, therefore, a valuable addition to our almost non-existent stock of volumes on this phase of the commercial fisheries.

Fish have been preserved by natural freezing for centuries, but few realize that many early freezing experiments were carried out on fish. Fish also were quick frozen commercially

*WFB regulations now require $\frac{7}{8}$ oz. and 14 oz. in cans formerly holding 5 oz. and 10 oz. respectively.

for 10 years before other foods were handled in volume. And fish led the parade of quick-frozen packaged foods now distributed in so many stores. It is small wonder then that The Freezing Preservation of Foods mentions fish so frequently.

The authors are well qualified to write about frozen fish. Dr. Tressler, Head, Division of Chemistry, N. Y. State (Geneva) Agricultural Experiment Station, and Professor of Chemistry, Cornell University, Geneva, N. Y., formerly was Chief Chemist for the Birdseye Laboratories of the General Foods Corporation. Clifford Evers, Technical Advisor, Production Department, Frosted Food Sales Corporation, New York City, formerly was Research Chemist for the Birdseye Laboratories. Both carried out extensive work on fishery products in Gloucester, Mass. Dr. Tressler also wrote Marine Products of Commerce, a standard reference work on the fishing industry for a score of years.

A previous book, published by the same authors about six years ago--The Freezing Preservation of Fruits, Fruit Juices and Vegetables--was the first general study on this subject. Advances in freezing techniques, as well as the inclusion of meat, poultry, fish, shellfish, and dairy products necessitated a new and greatly enlarged volume. The new study is a splendid reference book. It is easy to read, factual, and satisfying as to detail and completeness. Numerous illustrations amplify the text and tables. The chapter on the preparation and freezing of fish has sections on quality, sharp freezing techniques, methods employed in handling large fish, freezing of boxed fish, quick-freezing of whole fish, fillets and steaks, and thawing. Each is handled in adequate detail with frequent references to various commercial practices and experimental methods. The same is true of the chapter on the preparation and freezing of shellfish which describes the commercial methods used for shrimp, oysters, crab meat, lobsters, spiny lobsters, scallops and clams.

The authors begin their work with a discussion of the principles of freezing in readily understandable terms. The next chapters logically proceed to descriptions of cold-storage plants, sharp freezers and sharp freezing, followed by quick freezing and quick-freezing systems. A chapter is devoted to each of two modern developments--frozen locker plants, and freezing cabinets and farm freezers. The chapter on changes occurring during the preparation, freezing, cold storage and thawing of foods refers, in a number of instances, to experiments with fish.

"Packaging Materials and Problems and the Storage, Transportation and Marketing of Frozen Foods", are chapters well worth study by frozen fish processors and distributors. Complete coverage of the frozen foods industry through to the consumer is accomplished in the final chapters in which nutrition values are discussed, the accepted methods of cooking and serving are described, and the importance of quality, control and standards is stressed. An extensive bibliography follows every chapter in the book, and there is a complete subject index.

In the final chapter, the authors point out the former prejudice on the part of consumers, against frozen foods, the reason being the lack of consideration given either to the quality of the food being frozen or to the methods employed in freezing, storing, and handling it. As a result "about 1923, certain fishery companies began to be very careful of the quality of the fish selected for freezing and to employ quick-freezing methods which were known to retain fresh qualities in the frozen product. It was soon found that quick freezing alone did not preserve freshness; low storage temperatures were also necessary, otherwise the frozen products soon became salt-fishy and somewhat rancid in flavor. Since the public did not know that the quality of this quick frozen fish was different from the frozen fish previously offered, it was still necessary to thaw the product in order to sell it at retail.

"Since thawed foods deteriorate more rapidly than frozen foods, another important step remained before the very best quality of quick-frozen foods could be offered to the housewife. This step, in many ways the most important and revolutionary of all, was that of holding the frozen foods in the retail store at a temperature of 10° F. or lower until they were actually sold to the consumer."

The authors conclude that "at present, the industry is apparently firmly established and should continue to expand. One principal danger lies ahead, and that is that some of those in the business may grow lax in the selection of raw material and become careless in other steps in the production of frozen foods. Unless all those in the business are

careful of the quality of the frosted foods that they offer, the reputation of the industry as a whole will suffer, and the demand for the products will fall off. Continued success will depend upon the ability of the packers to produce and market frosted foods substantially the equivalent of the better grades of fresh foods. Frosted foods compete more directly with fresh foods than with canned foods; if the quality of frosted foods is not maintained, the customers will again turn to fresh foods."

A. W. Anderson
U. S. Fish and Wildlife Service.

FOOD DIRECTIVE NO. 2 DELEGATES AUTHORITY OVER PRODUCTION AND PROCESSING
OF FISHERY COMMODITIES TO SECRETARY OF THE INTERIOR

On March 17, the Secretary of Agriculture amended Food Directive No. 2, issued February 8, to define more specifically the responsibilities delegated to the Secretary of the Interior in regard to the production of fish and other forms of aquatic life. The original Directive and the amendment follow:

TITLE 7 - AGRICULTURE, CHAPTER XI - FOOD DISTRIBUTION ADMINISTRATION
(Food Directive No. 2) Part 1400 - Delegations of Authority
DELEGATION OF AUTHORITY TO THE SECRETARY OF THE INTERIOR
WITH RESPECT TO FISHERY COMMODITIES OR PRODUCTS

Pursuant to the authority vested in me by Executive Order No. 9280, dated December 5, 1942, and in order to utilize existing governmental services and facilities to the fullest practicable extent in carrying out the provisions of such Order, IT IS HEREBY ORDERED as follows:

1400.11. Food Directive 2: Fishery Commodities or Products.

(a) The Secretary of the Interior is authorized and directed, subject to the provisions of this Directive, to execute, and to exercise the powers conferred by, the provisions of paragraph (b) of Section 1, and Section 2 of Executive Order No. 9280, insofar as such provisions relate to the production of fishery commodities or products.

(b) With respect to the recommendations to the War Production Board regarding critical or controlled materials incident to the delegation of authority contained in Section 2 of Executive Order No. 9280, the Secretary of the Interior will determine requirements of critical materials for the production of fishery products. Applications and recommendations for priorities or allocations of material on forms prescribed by the War Production Board will be processed by the Facilities Branch of the Food Distribution Administration but will be referred to the Department of the Interior by that Branch for consideration and recommendation. The flow of applications will be through the Controlled Materials Officer of the Department of Agriculture to the War Production Board.

(c) The Secretary of the Interior is authorized and directed to prepare and submit to the Secretary of Agriculture specific recommendations upon any matter within the scope of paragraphs (a), (c), (d), and (e) of Section 1, Section 3, Section 4, Section 5, Section 6, and paragraphs (b), (c), (d), (e), and (f) of Section 8 of Executive Order No. 9280, insofar as such matters relate to fishery commodities or products.

(d) The Secretary of the Interior, in executing the provisions of and exercising the powers conferred in this Directive, is authorized to utilize that part of the personnel, property, and records, and unexpended balances of appropriations, allocations, and other funds of the Department of Agriculture which, as determined by the Director of Finance of the Department of Agriculture, have been primarily concerned with the exercise of the powers delegated to the Secretary of the Interior in this Directive.

(e) The authority delegated to the Secretary of the Interior by this Directive may be exercised by him through such agencies and officers of the Department of the Interior or of the office established by Executive Order No. 9204, dated July 21, 1942, as he may designate.

(f) The term "fishery commodities or products" as used in this Directive means any edible or non-edible fish, any form of aquatic animal or plant life, or any other commodity

or product, including fats and oils, of marine or fresh water origin, which is within the meaning of the term "food" as defined in Section 10 of Executive Order No. 9280.

(g) The term "production" as used in paragraph (a) hereof shall include the catching or harvesting of any form of aquatic animal or plant life and the processing thereof. It does not include, however, the following functions which shall be performed by the Food Distribution Administration of the Department of Agriculture: procurement, inspection; standards; labeling; allocation; reservation; limitation; specifications of product or container, and container supply.

(E. O. 9280, 7 F. R. 10179)

Issued this 8th day of February, 1943.

(Sgd.) Claude R. Wickard
Secretary of Agriculture.

TITLE 7 - AGRICULTURE, CHAPTER XI - FOOD DISTRIBUTION ADMINISTRATION
(Food Directive 2, Amendment No. 1) Part 1400 - Delegations of Authority

DELEGATION OF AUTHORITY TO THE SECRETARY OF THE INTERIOR WITH RESPECT TO FISHERY COMMODITIES

Pursuant to the authority vested in me by Executive Order No. 9280, dated December 5, 1942, Food Directive 2, Section 1400.11 (8 F. R. 1777), is amended by deleting therefrom the provisions in paragraph (g), and inserting in lieu thereof the following:

(g) The term "production" as used in paragraph (a) hereof shall include the catching and harvesting of any form of aquatic animal or plant life and the processing thereof. The Secretary of the Interior is specifically authorized and directed to exercise the powers of allocation, concentration, or conversion, conferred upon me by Executive Order No. 9280, and particularly the powers enumerated in paragraph (b) of Section 8 thereof, with respect to such available facilities as may be necessary for use in connection with the catching and harvesting of aquatic animal or plant life and the processing thereof. In the exercise of the foregoing powers of allocation, concentration, or conversion, the Secretary of the Interior shall be guided by any recommendations which may be made by the Food Distribution Administration of the Department of Agriculture with respect to the amounts and kinds of fishery commodities or products required for war and essential civilian needs. With respect to the distribution of processed fishery commodities or products, the Food Distribution Administration shall perform all functions in connection with procurement, inspection, standards, labeling, allocation, conservation, limitation, specifications of product or container, and container supply. Any exercise of the powers delegated herein to the Secretary of the Interior, by him, prior to the effective date of this amendment is hereby ratified and confirmed, and any order heretofore issued by the Secretary of the Interior shall have the same force and effect as if issued after the effective date of this amendment.

(E. O. 9280, 7 F. R. 10179)

Issued this 16th day of March, 1943

(Sgd.) Grover B. Hill
Acting Secretary of Agriculture.

O. C. F. NAMES INDUSTRY CONSULTANTS AND AREA COORDINATORS

On February 24, Secretary of the Interior Harold L. Ickes announced designation of a number of representatives of various phases of the fishing industry as consultants to the Office of the Coordinator of Fisheries.

This followed the action of Food Administrator Claude L. Wickard who, in Food Directive No. 2 on February 8, delegated to Secretary Ickes certain powers relating to production and processing of fishery products in the nation's wartime food program.

Including 17 qualified representatives from the fields of management, labor, and consumer interests, these men will be consulted at intervals in Washington at the instance of the

Coordinator. Their primary function will be to advise him regarding production problems and policies affecting the domestic fisheries.

Designated as consultants were:

List No. 1

William P. Ballard, Ballard Fish & Oyster Co., Norfolk, Virginia.	Harry R. Beard, New England Fish Co., Seattle, Washington.	Frederick McG. Bundy, Gorton-Pew Fisheries Co., Gloucester, Mass.
C. Allen Greiner, Southern Shellfish Co., Harvey, Louisiana.	Fred Gunderson, Wrangell, Alaska	Leland B. Irish, Coast Fishing Co., Wilmington, Calif.
Joseph F. Jurich, Intn'l. Fishermen and Allied Workers of America, Seattle, Washington.	Harvey Lewis, Gulf Coast Seafood Producers & Trappers Assoc., Morgan City, La.	Fred J. Mullins, East Bay Fisheries, San Francisco, Calif.
Capt. Patrick McHugh, Atlantic Fishermen's Union, Boston, Massachusetts.	John H. Matthews, Chasebro, Robbins & Graham Co., New York City, N. Y.	John Nagle, John Nagle Co., Boston, Mass.
Moses Pike, Holmes Packing Corp., Eastport, Maine.	A. J. Robida, Fish Producers Exchange of Florida, Inc., Jacksonville, Fla.	Oliver H. Smith, Smith Brothers, Port Wash., Wisc.
Thomas F. Sandoz, Columbia River Packers Ass'n., Astoria, Oregon.		Dr. Colston Warne, Amherst College, Amherst, Mass.

Additional representatives may be designated from time to time.

First meeting of the consultants was held in Washington, March 1 and 2 to review the Department's program for solution of problems imposed on the fishing industry by wartime factors. This meeting followed a 3-day conference, also in Washington, of key field men of the Department's fishery staff brought in to knit for industry and Government a production program for 1943 which will meet generally increased demands for fishery products.

In those instances where further data or discussion are considered necessary in connection with localized problems which may arise, regional representatives will be named through the Coordinator's Office and the above designated consultants. These latter advisors, who would represent the industry by area and fishery, would be available for immediate consultation in the field on specific activities and projects.

Working on local problems with these latter regional groups, as they are set up, and with the consultants, will be 11 Office field men appointed as Area Coordinators. They thus become a liaison group between the Washington Office of the Coordinator and the various sectors of the fishing industry.

Seafood production as a whole may continue its downward trend this year due to wartime restrictions and manpower shortages. Food Administrator Wickard has asked for a catch of six billion pounds in 1943, but Coordinator Ickes was informed by the industry representatives that a production of only three billion, six hundred and fifty million pounds was expected unless some of the industry's handicaps were removed. The industry probably produces more food per man hour and per dollar of invested capital than any other element in the nation's food business.

Appointed as Area Coordinators were:

List No. 2

Area No.	Area Coordinator	Area No.	Area Coordinator
1 Washington and Oregon	V. J. Samson, 421 Bell St. Terminal, Seattle, Wash. Tele.-Main 0740	2 California	O. E. Sette, 450-B Jordan Hall, Stanford University, Calif. Tele.-Palo Alto 23164
3 Western Gulf of Mexico, Mexican border to and in- cluding Alabama.	W. W. Anderson, 1609 Masonic Temple Bldg., New Orleans, La. Tele.-Raymond 3477	4 Eastern Gulf; From Ala.-Fla. border to Key West, Fla.	Dr. A. E. Hopkins, P. O. Box 1826, Pensacola, Florida. Tele.-2159
5 S. Atlantic; Fla. East Coast, in- cluding Key West; Ga., and S. C.	R. O. Smith, 309 Duval Building, Jacksonville, Fla. Tele.-17-R	6 Md., Virginia, and No. Carolina.	Dr. H. F. Prytherch, U. S. Fishery Biological Lab., Beaufort, N. C. Tele.-Beaufort 349-1
7 Delaware, N. J., N.Y., Conn., and Rhode Island.	William C. Neville, 155 John Street, New York, N. Y. Tele.-REekman 3-4382	8 Mass., N. H., and Maine.	Wm. C. Herrington, 42 De Wolfe Street, Cambridge, Mass. Tele.-TRowbridge 6788
9 Great Lakes States	Dr. John Van Cooten, University Museums, Ann Arbor, Michigan. Tele.-22714	10 Upper Miss. Valley north of the Ohio R. and Mo.-Ark.	C. F. Culler, 837 Plymouth Building, Minneapolis, Minnesota. Tele.-ATlantic 1308
11 Lower Miss. Val- ley south of the Ohio River and Mo.-Ark. line.	(To be selected)		

VITAMIN A FOR CHICKEN AND TURKEY FEEDS TEMPORARILY INCREASED BY WPB ORDER

Chickens and turkeys will get their vitamin A from fish liver oils and other fish oils in more concentrated form this spring to make up for feed deficiencies. Action was taken through issuance of WPB Limitation Order L-40--Vitamin A, as amended, effective March 27. It provides that from now until May 15 manufacturers of poultry feeds are permitted to add to each pound of feed in the form recommended for consumption not more than 2,500 U.S.P. units of vitamin A or, in the case of poultry breeding feeds and turkey feeds, not more than 3,500 U.S.P. units in each pound. Former limits were 2,000 and 3,000 U.S.P. units, respectively, from fish liver oils or other fish oils.

"Fish liver oils" are defined as oils containing vitamin A derived, extracted, or processed from livers of the cod, shark, halibut, or other fish.

The temporary increase in the use of vitamin A from fish oils will not affect materially the supply and demand picture in this commodity, the WPB Chemicals Division stated.

TELEPHONE SERVICE PROVIDED FOR FOOD PRODUCERS BY WPB ORDER

Telephone service may be installed for "producers of substantial quantities of food where such service is essential to such producers' operations", under War Production Board Order, U-2, issued March 25 by the Office of War Utilities. Previously, limitations on extensions in many instances denied telephone service to such customers. The order permits extensions within restrictions provided. It supersedes General Conservation Order L-50 and all amendments thereto. It re-enacts most of the provisions of L-50 and contains a number of changes, including the following requirement: Henceforth all new telephone installations will be on an interim basis subject to removal if and when the equipment is required for essential war purposes.

OVERSEAS PACKING SPECIFICATIONS PREPARED BY WPB

Specifications which prescribe the proper methods of packing war materials for overseas shipments were made available on March 3 by the Container Coordinating Committee, War Production Board. The specifications are designed to insure proper delivery of war materials in usable condition, with the most efficient utilization of containers and of transportation and distribution facilities.

"Army-Navy General Specifications for Packaging and Packing for Overseas Shipments" was released by the Containers Division, WPB, for distribution to manufacturers and shippers engaged in the war program. It is for use by the armed forces, war agencies, and contractors. All shipments of war materials and supplies, whether scheduled for immediate shipment overseas, or for delivery to storage and subsequent shipment overseas, must comply with the requirements and instructions given in the booklet.

The booklet was prepared by the Container Coordinating Committee, WPB, with the cooperation and approval of the Army, Navy, Department of Agriculture, Treasury Department, War Production Board, Office of Lend-Lease Administration, War Shipping Administration, and Office of Defense Transportation. Copies may be obtained from the Containers Division, WPB or any of the cooperating agencies.

MANUAL FOR INSPECTION OF DAMAGED SHIPMENTS

Steps were taken March 22 to improve the quality of containers used for overseas shipment of military and Lend-Lease products. A booklet, "Manual for Inspection of Damaged Shipments", was issued by the Container Coordinating Committee, of the war procurement agencies, to be used by receivers and field representatives of the war procurement agencies, War Shipping Administration, and foreign governments in the preparation of reports on damages to shipments of war materials and Lend-Lease supplies. The information obtained will be used to improve containers so that products will arrive at point of destination with minimum damage.

Various types and styles of shipping containers most frequently used in the transportation of war materials and supplies are described and illustrated in the manual. In addition, typical failures of the more common types of containers are described and illustrated. These are given as a guide to the inspector in order that he may report damages to containers more accurately. The manual was prepared with the cooperation and approval of the following: Army, Navy, Department of Agriculture, Treasury Department, War Production Board, Office of Lend-Lease Administration, War Shipping Administration, and the Office of Defense Transportation. Copies can be obtained from the Container Coordinating Committee, or from any of the cooperating agencies.

PREFERENCE RATINGS FOR PROCUREMENT OF SHIPPING CONTAINERS ESTABLISHED BY WPB

In order to assure adequate distribution of shipping containers for the packaging of military and civilian products, producers and shippers of military combat equipment, Lend-Lease materials, foods, and many other essential items are assigned high preference ratings for the procurement of shipping containers.

The order (P-140) issued February 24 by the Director General for Operations, benefits a number of industries, and assures containers for the shipping of many millions of dollars worth of products. Included among those aided are manufacturers, fishermen, and others.

It covers all outer wooden containers which are made from lumber, veneer, plywood, or staves, and outer shipping containers which are made from corrugated or solid fibre. It also includes parts such as shooks, cleats, staves, veneer, plywood, and corrugated or solid fibre which are cut to size for these containers.

Under its provision, preference ratings are assigned for the procurement of shipping containers according to the importance of use.

The ratings and the containers to which they may be applied follow:

AA-1 for containers for U. S. military combat items such as aircraft, ammunition, armament and weapons, tanks, vehicles, emergency rations, certain canned foods, including canned fish, and medical supplies.

AA-2X for containers for other military items, for Lend-Lease products, for export shipment, and for foods set aside for purchase by Government agencies under Government order.

AA-3 for containers for the products specified on List 3 of the text of the order. This includes fish and shellfish.

AA-4 and AA-5 for the containers for the shipment of products on Lists 4 and 5 to the extent not covered in preceding lists.

These products are not the only essential products being produced, but they will not require all of the containers produced. Accordingly, there will be millions of containers available for products which are not listed. If a producer or shipper experiences difficulty in securing containers without a rating, he may apply for a rating on Form PD-802.

PURCHASES OF FISHERY PRODUCTS BY F.D.A. IN JANUARY TOTAL \$5,602,381

January purchases of food and non-foodstuffs by the Food Distribution Administration amounted to \$175,000,000, the Department of Agriculture reported on March 3. Purchases of fishery products during the month amounted to \$5,602,381 and included canned and dry salted fish and vitamin-bearing fish liver oils. Fishery products purchases declined 42 percent from the December total of \$9,605,111 for these items.

Purchases of Fishery Products by F.D.A.

Commodity	Unit	January 1943		Jan.-Dec. 1942		Mar. 15, 1941-Jan. 1943	
		Quantity	F.O.B. Cost	Quantity	F.O.B. Cost	Quantity	F.O.B. Cost
FISH							
			Dollars		Dollars		Dollars
Herring, canned	Cases	3,878	12,280	207,582	639,560	263,460	789,200
Mackerel, do	do	116,405	592,029	482,463	2,584,147	690,756	3,440,595
Pilchards, do	do	461,970	1,827,646	2,428,771	9,364,878	5,488,942	19,717,626
Salmon, do	do	206,389	1,790,987	3,633,064	35,459,853	5,306,539	49,983,120
Sardines, do	do	9,904	40,418	1,795,935	7,309,942	2,140,207	8,510,335
Flaked fish,do	do	-	-	36,951	316,379	36,951	316,879
Total		798,546	4,263,360	8,584,766	55,675,259	13,926,855	82,757,755
Dry-salted fish	Pounds	277,376	38,549	9,975,628	1,374,174	10,253,004	1,412,723
Fish meal	do	-	-	2,239,000	88,332	2,319,100	91,252
Oyster shell flour	do	-	-	1,350,000	4,582	1,350,000	4,582
Oyster shell grits	do	-	-	1,280,000	5,016	1,280,000	5,016
VITAMINS							
Vitamin A & D,							
Fish Liver oil	Gallons	169,275	460,442	6,650	23,067	175,925	483,509
Vitamin A,							
Fish Liver oil	M Units	5,345,956	840,030	25,418,948	3,914,012	34,292,008	5,201,863
Total		-	1,300,472	-	3,937,079	-	5,685,372
Grand Total		-	5,602,381	-	61,084,442	-	89,956,700

MAXIMUM PRICES FOR SALT CURED HERRING ESTABLISHED BY OPA

Dollars-and-cents maximum prices for processors' sales of salt cured herring, a staple for many low-income families in the South, were established March 8 by the Office of Price Administration under Maximum Price Regulation No. 343--Salt Cured Herring--effective March 6. Prices to the domestic consumer, which will be established under wholesale and retail fixed margin regulations, will remain about where they are now, according to OPA.

Ceilings for the river herring (alewives), which are caught along the Atlantic Coast, in the Chesapeake Bay and in the rivers of Virginia and North Carolina in March, April, and May, are based on a price of \$10.35 per thousand to the fishermen. This was the 1942 figure to the fishermen who sold to processors and represents a sharp increase over 1941.

Maximum processors' prices for salt cured herring set forth below are maximum prices f.o.b. the shipping point nearest the processor's warehouse. The maximum prices are gross prices and the seller shall deduct therefrom his customary allowances, discounts and differentials to purchasers of different classes. Actual storage may be added for sales made after September 1.

Mild cured, in bulk, per 1,000 fish	\$15.40
Mild cured, in usual baskets per 250 fish	4.10
Fully cured, in usual tubs per 300 fish	6.80
Fully cured, in usual baskets per 250 fish	5.15

"Salt cured herring" is defined as fish (alewives) caught in streams joining the Atlantic Ocean that have been beheaded, eviscerated, and preserved by salt treatment.

"Fully cured" means herring that have been cured and are re-packed with additional salt treatment and stored for sale after May.

"Mild cured" means herring that have been cured by salt treatment for sale during the months of March, April, and May.

"Processor" means a person who cures herring by salt treatment in the usual form.

BULL HIDE SUPPLY FOR FISHING VESSELS MAINTAINED BY RETAIL PRICE MARK-UP

So that suppliers of bull hides to the fishing fleet will be able to make sales of these hides to commercial fishermen for use as protective coverings for fishing nets, the Office of Price Administration supplied a retailer's mark-up of two cents per pound on March 9. The two-cent mark-up will result in retail ceilings for bull hides of from 11 cents to 14 cents per pound, depending upon the grade, according to OPA. The amendment became effective March 15.

Prior to Amendment No. 2 to Revised Price Schedule No. 9--Hides, Kips and Calfskins--no hide price ceilings were supplied beyond the wholesale level. Because bull hides generally cannot be purchased at lower than maximum wholesale prices, suppliers to the fishing fleet were unable to continue making resales at the wholesale ceilings without incurring an actual out-of-pocket loss in each transaction. Inasmuch as it is a retailing function to maintain an immediate supply of hides in proper condition for delivery to commercial fishermen, OPA set the mark-up for retail sales. These contrast with most hide sales, which are made to tanners or manufacturers for further processing into leather.

VINEGAR CURED HERRING REGULATIONS AMENDED BY OPA

A method was established March 24 by the Office of Price Administration under which sellers of vinegar cured herring can determine maximum prices for their product even if they did not sell in the basic price period those types of pack or container for which OPA already has set maximums. Amendment No. 2 to Maximum Price Regulation No. 252--Vinegar Cured Herring--provides that, where there were no such sales in the period September 15, 1941, to January 1, 1942, the maximum price shall be set by OPA upon application by the seller in writing to the agency's headquarters in Washington.

The action represents no increase in the cost of vinegar cured herring to the domestic consumer. The amendment, effective March 30, also eliminated a previous requirement that final processors of vinegar cured herring notify their wholesalers and retailers of an increase granted under Maximum Price Regulation No. 252. Such notification no longer is necessary since wholesale and retail sales of the commodity now are covered by fixed mark-up regulations, under Maximum Price Regulations 237 and 238, as amended.

SPERM OIL CONTROL TRANSFERRED TO FDA

Control over the use, processing, and delivery of sperm oil has been transferred to the Food Distribution Administration through Food Distribution Order 37 issued by the Secretary of Agriculture. Sperm oil, is important in war industries, particularly as a lubricant for "breaking in" motors.

The term "sperm oil" means that oil obtained from the head or body of the sperm whale, alone or combined, including sperm oil which has been winterized, pressed, distilled, deodorized, sulphonated, sulphurized, sulfo-chlorinated, sulphated, blown, or otherwise physically or chemically treated, but excluding crude and refined spermaceti.

The order, effective March 24 and superseding War Production Board Order M-40, continues the same restrictions on the use, processing, and delivery of sperm oil. It also adds the provision that persons making deliveries of sperm oil to the Army, Navy, Coast Guard, Maritime Commission, or War Shipping Administration, must obtain specific authorization for such deliveries.

Applications for authority to use, process, or deliver sperm oil should be filed hereafter with the Director of Food Distribution, U. S. Department of Agriculture, Washington, D. C. Applicants may continue to use WPB Form PD-481.

Sperm oil has been under increasingly rigid control since October 16, 1941. Production has declined with the curtailment of world whaling activities, while the demand has grown as industrial production has expanded. Sperm oil is used as a machine tool cutting fluid, as a petroleum additive, and also in the production of textile, leather, duplication carbon, dyes, and synthetic rubber.

ALASKA FISHERIES REGULATIONS FOR 1943 ANNOUNCED

The Alaska fisheries regulations for 1943 contain fewer changes than for many years in the rules for protecting the commercial fisheries of Alaska, it was announced March 1 by Secretary of the Interior Harold L. Ickes. Transportation conditions and other problems due to the war made it inadvisable to hold the usual public hearings on the regulations, although, it was explained, all interested persons were given full opportunity to submit briefs or requests for desired changes.

Salient features of the 1943 regulations include:

In the Bristol Bay area the opening date for red salmon fishing has been advanced one day to June 25, and all commercial fishing has been prohibited in the small Ugashik district.

Additional protection has been given the odd year pink salmon runs in the Cook Inlet area, in the Karluk region of the Kodiak area, and in the Southern district of the Southeastern Alaska area, by making the usual earlier odd year seasonal dates effective. Valdez Arm in the Prince William Sound area, heretofore opened to commercial fishing later than in other sections of the area, has been closed to fishing on the regular seasonal closing date of August 5.

Minimum mesh requirements for gill nets in salmon fishing in the Icy Strait, Western, Eastern, Clarence Strait, and Southern Districts, in force for the first time in 1942, have been deleted from the 1943 regulations.

No action has been taken with regard to adjustments in fish trap activities as any steps along this line necessarily will depend upon the outcome of plans under consideration to consolidate cannery operations for the duration.

An increase in the herring catch quota of 50,000 barrels will permit a take of 200,000 barrels in the Kodiak area during the period from July 1 to October 15. In the Southeastern Alaska area an increase in the quota will permit a catch of 100,000 barrels during the period from June 1 to September 30 in specified waters.

The three 6-day closed periods effective during the 1942 season in the Kodiak area quota waters have been revoked.

Quota waters in the Prince William Sound area have been extended to include the entire area, and commercial herring fishing, except by gill nets or for bait, is prohibited during the period from October 16 of one year to June 23 of the following year.

Regulations providing a maximum take of razor clams from certain central bars in Prince William Sound and Copper River areas have been modified to remove special restrictions previ-

ously applied within one statute mile of First Egg Island. The season for the taking of shrimp in Southeastern Alaska has been lengthened 15 days allowing fishermen to begin operations on April 16 instead of May 1.

WARTIME FISH COOKERY RELEASED

Prepared by Elizabeth Fuller Whiteman, former Service food technologist, Wartime Fish Cookery, is a new, 24-page, illustrated handbook for consumers on the preparation of fish and shellfish.

Countless consumers, it would seem, do not know what a wide variety of fishery products are marketed, nor with what comparative ease they may be served in economical and appetizing dishes. This new booklet lays down simple, basic rules to guide housewives in the purchase, use in the diet, and preparation of all retail cuts of fish. Diagrams show details of the dressing of the various cuts; tables list their fat content, seasons of availability, and suggest whether to fry, broil, bake, plank, or "boil", giving directions in each instance.

Under the heading "Directions for Cooking", are included recipes for flaked fish dishes, chowders, cocktails, fish cakes, and salads using a score of species; suggestions for corning fish, for use of salted or smoked fish and, finally, sections on sauces and menus.

The booklet, Conservation Bulletin 27, may be obtained from the Superintendent of Documents, U. S. Government Printing Office, Washington, D. C., for 10 cents. In quantities of 100 or more, a discount of 25 percent is allowed.

LAKE TROUT, LEAFLET 15, RELEASED BY SERVICE

The lake trout (*Cristivomer namaycush*) is principally an inhabitant of the cool and usually large lakes of the northern latitudes. In North America, it is most abundant in the Great Lakes (although rare in Lake Erie), where extensive commercial fisheries have been developed for it from the time of the earliest settlement, according to Fishery Leaflet 15, Lake Trout, by John Van Oosten, Service biologist, In Charge of Great Lakes Fishery Investigations. The eleven sections begin with the geographic distribution of the lake trout and end with a discussion of the commercial production and abundance in the Great Lakes. The methods of fishing described by Dr. Van Oosten, especially trolling and bobbing, should be of interest to the sport fisherman.

Fishery Leaflet 15 may be obtained free of charge by writing to the Fish and Wildlife Service, Division of Publications, Merchandise Mart, Chicago, Illinois.

Sectional Marketing Reviews

FISHERIES OF NEW ENGLAND

A large fishery for yellowtail flounders in New Bedford, Massachusetts, is hampered during a considerable part of the year by the inability of the local shore plants to handle the volume brought in, according to the Service representatives in Massachusetts. Unloading facilities are often overtaxed, and packing and filleting houses are so overburdened that boats must frequently wait a day before being unloaded. Fishery operations have been curtailed for long periods because the shore facilities are inadequate.

The situation seems to offer an opportunity for new enterprises in the city of New Bedford since WFB officials report that there are waterside locations available for new fishery industries. Some sites have buildings adaptable to the fish business.

The demand for the leading products of the New Bedford fisheries is excellent. The yellowtail flounder has been marketed over a considerable area and is widely accepted along with the other flounder species. Much of the catch flows to New York City. Yellowtail flounders should be easily established in new areas while the public is welcoming additional types of meat and as supplies of standard protein foods become shorter.

The rewards for vessel owners and fishermen were high in Boston in early March. The value of single fares mounted rapidly from \$21,000 the former record to \$27,000, \$29,000, \$32,000, and over \$34,000 in a matter of days. Most of the trips were from 6 to 8 days in length. On March 15, the range of prices per hundred pounds for offshore landings sold over the New England Fish Exchange were as follows: Large cod, \$15.00-\$20.00; market cod, \$15.00-\$18.00; scrod cod, \$12.00-\$15.00; haddock, \$17.00-\$18.00; and haddock scrod, \$15.00-\$17.50.

A meeting was held at Boston, February 1, for the purpose of discussing standard market names for a number of little known species of fish expected to be landed and marketed in increased quantities in the future. Representatives from the industry, the U. S. Food and Drug Administration, the Massachusetts Division of Marine Fisheries, the Gloucester Chamber of Commerce, the Atlantic Fishermen's Union, and the U. S. Fish and Wildlife Service attended the meeting. The names recommended by the committee were as follows:

<u>Scientific Name</u>	<u>Recommended Name</u>	<u>Other Common Names</u>
<u>Lophius piscatorius</u>	Angler or angler-fish	Monkfish or Goosefish
<u>Zoarces anguillaris</u>	Ocean pout	Eel pout, cusk eel, conger eel or ling
<u>Urophycis chuss</u>	Hake	Squirrel hake, mud hake or ling
<u>Gemmaja raja</u>	Raja or rajafish	Skates
<u>Mytilus edulis</u>	Bay mussel	Sea mussel

FISHERIES OF WASHINGTON AND OREGON

Prices on dressed soupfin shark in Seattle ranged from 7 to 12 cents per pound to the fishermen and receipts ran as high as 198,000 pounds during a one-week period, according to the mid-March report of the Service's local Market News office. In the first three weeks of February, soupfin shark deliveries to Seattle totaled approximately one-half million pounds, exceeding deliveries of any other species. The landing of soupfin shark livers, which was originally the only reason for conducting this fishery, amounted to 102,968 pounds during the four weeks ending March 13, with prices ranging from \$4.00 to \$4.75 per pound. Another item of importance in increasing this year's production over last was greatly increased runs of eulachon smelt, especially in the Cowlitz River. Approximately 407,000 pounds of this species was handled in Seattle in the four weeks mentioned, bringing a price of 4 to 12 cents per pound, depending on the supply. In the same period a year ago, less than 20,000 pounds were reported received in the Seattle Market.

Arrivals of troll-caught king salmon from the Washington coast showed a marked increase during the week ending March 6. The market received an additional supply from the season's first shipment of troll-caught kings from Vancouver Island. The king salmon price continued high, averaging 35 to 40¢ cents, more than 10 cents per pound higher than a year ago.

Fresh Fish Trade

LANDINGS AT THREE NEW ENGLAND PORTS DURING JANUARY LOWEST SINCE 1926

Landings by fishing vessels at the ports of Boston, and Gloucester, Mass., and Portland, Me., during January amounted to 14,517,730 pounds of fishery products valued at \$1,321,057, according to Current Fishery Statistics No. 53 released by the U. S. Fish and Wildlife Service. This represented an increase of 17 percent in amount landed and 28 percent in value received by the fishermen as compared with December 1942. Compared with January 1942, however, it was a decrease of 6 percent in volume, but an increase of 50 percent in value. The January landings were the lowest for this month since 1926 when 13,264,000 pounds were received at these ports. Other comparatively low months during recent years were January 1928 when 14,683,000 pounds were delivered; January 1934, 15,340,000 pounds; and January 1942, 15,387,000 pounds.

Considering the landings by ports, 9,938,573 pounds, valued at \$1,034,082 were landed at Boston; 3,389,689 pounds, valued at \$230,210, at Gloucester; and 1,189,468 pounds, valued at \$56,765, at Portland.

During the month, 156 vessels made 416 trips to the fishing grounds. Of the total, 82 landed 170 trips at Boston; 68 landed 167 trips at Gloucester; and 17 landed 79 trips at Portland. Operations were limited due to the steady gales which prevailed during the

greater part of the month. Line trawlers and the inshore fleet were especially hampered by the rough weather.

The over-all weighted average price per pound received by the fishermen for their catch during January was 9.10 cents as compared with 8.35 cents during December 1942 and 5.70 cents during January 1942. Highest over-all prices were received at Boston where fishermen averaged 10.40 cents per pound for their catch due to landings of the higher priced fish. Items with especially high individual prices were cod, 11.55 cents per pound; haddock, 10.84 cents; pollock, 9.58 cents; rosefish, 4.74 cents; and scallop meats, 52.08 cents. Haddock and rosefish accounted for 71 percent of the total January landings.

Landings by Fishing Vessels at Boston and Gloucester, Mass., and Portland, Me.

Item	January 1943		December 1942		January 1942		Twelve months ending with December 1942	
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*
Cod	1,320,500	11.55	904,978	10.55	1,568,900	8.33	43,260,070	6.04
Haddock	6,463,822	10.84	2,982,219	11.14	5,580,793	7.33	109,799,196	6.83
Hake	292,017	8.74	218,015	9.80	162,795	6.90	3,723,585	6.15
Pollock	1,971,190	9.58	5,172,272	7.64	1,441,995	5.41	25,393,157	5.66
Cusk	38,995	9.86	98,932	9.02	145,357	6.79	2,512,195	5.88
Halibut	2,559	37.98	2,405	42.20	5,548	26.44	474,678	19.33
Mackarel	2,630	17.30	57,990	9.12	980	7.76	28,503,716	5.48
Flounders:								
Gray sole	131,243	10.65	117,120	10.78	164,730	8.66	2,750,806	6.40
Lemon sole	12,895	21.86	22,085	20.41	39,475	15.83	1,412,085	10.18
Yellowtail	190,360	7.55	178,900	7.28	504,885	5.01	5,613,651	4.02
Blackback	93,920	8.40	83,685	10.17	119,215	5.97	1,334,838	6.19
Dab	101,323	8.67	153,590	8.23	149,390	5.15	2,763,260	4.38
Other	445	-	4,170	-	-	-	25,397	-
Swordfish	-	-	-	-	-	-	114,776	36.28
Rosefish	3,790,102	4.74	2,100,361	4.34	5,418,529	3.16	115,146,964	3.01
Tuna	-	-	-	-	-	-	7,108	9.44
Whiting	38,519	6.29	233,817	6.97	55,927	3.69	28,109,171	4.45
Wolffish	7,425	8.88	14,594	8.46	15,925	7.80	994,702	4.21
Scallops (meats)	31,132	52.08	27,671	49.53	6,691	37.00	505,702	32.52
Other, fresh	28,653	-	13,166	-	9,598	-	522,848	-
Total	14,517,730	9.10	12,388,970	8.35	15,390,733	5.70	372,967,905	5.18
By ports:								
Boston	9,938,573	10.40	7,494,579	9.60	10,835,618	6.40	194,687,188	6.45
Gloucester	3,389,689	6.79	4,124,681	6.71	3,668,388	4.23	157,740,961	3.86
Portland	1,189,468	4.77	769,710	4.94	886,727	3.32	20,539,756	3.31

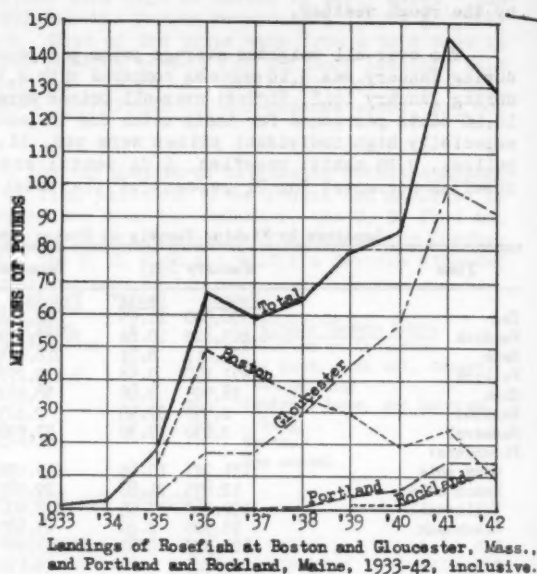
*Weighted average of prices per pound paid to fishermen.

1942 ROSEFISH LANDINGS DECLINE DUE TO WARTIME RESTRICTIONS

The rapid expansion of the rosefish fishery during the past 10 years has seen the catch of this species increase from a position of 130th in 1933 to about sixth place in 1942 with respect to the volume of the individual fishery products landed in the United States and Alaska. Prior to 1933, this species was of slight importance and although large quantities were available for the taking, those caught were usually discarded. In 1932, the total catch of rosefish was only 132,000 pounds, valued at approximately \$2,000. Nine years later, in 1941, the catch reached 14,540,000 pounds having a value to the fishermen of \$2,900,000. In 1942, due to wartime restrictions, the production declined to 127,700,000 pounds. However, the value of the catch was considerably greater than the previous year due to heavier demands for fish of all kinds, and fishermen received about \$3,800,000 for the fish landed.

The remarkable development of the rosefish fishery is shown by the great increases in catch which have taken place in several of the years. In 1936, for instance, the catch was nearly 50 million pounds greater than in the previous year, while in 1941, the production increased over 60 million pounds compared with the 1940 catch. In only two years did the production decline--in 1937, a decline of 17 percent in Boston landings caused the total to drop 12 percent; and in 1942, a decline also in Boston landings of 60 percent brought the total landings down 12 percent.

The entire domestic catch of rosefish is taken off the coast of New England by otter trawls and is landed almost exclusively at Boston and Gloucester, Mass., and Portland and Rockland, Maine. An interesting development of the fishery has been the decline in volume of landings at Boston which reached a peak of 49,419,000 pounds in 1936 but dropped to 9,949,000 pounds in 1942--less than the receipts at any of the other ports at which rosefish are normally landed. While the Boston landings declined, there was a corresponding increase in the receipts at Gloucester where nearly 100 million pounds were received in 1941. During each of the past three years, about 70 percent of the total rosefish catch has been landed at Gloucester. In recent years, fishermen have found it advantageous to land their catches at this port and the ports of Portland and Rockland due to the proximity of the fishing grounds and the improvement in facilities for handling the catches at these ports. Landings at Rockland during 1942 were 108 percent greater than the 1941 receipts. The accompanying graph indicates the rapid growth of the fishery during the 10-year period from 1933 to 1942, inclusive, and the trend of the landings at the various ports.



RECEIPTS OF FISHERY PRODUCTS IN FEBRUARY AT NEW YORK CITY CONTINUE BELOW YEAR AGO

Receipts of fresh and frozen fishery products on the salt-water market in New York City during February totaled 13,973,000 pounds, according to the Service's Fishery Market News office in that city. This was a decrease of 15 percent below the previous month and 4 percent below receipts for February one year earlier. Greatest declines occurred in smelt, scup, and lobsters as compared with a year ago. Arrivals by fishing vessels during the month dropped 24 percent below January and 31 percent below February 1942, reflecting the direct effect of the war on this phase of the industry.

Receipts of Fresh and Frozen Fishery Products--Salt-water Market, New York City*

Item	February	Feb. compared with		January	February
	1943	Jan. 1943	Feb. 1942	1943	1942
Classification:	Pounds	Percent	Percent	Pounds	Pounds
Fish	9,302,000	-18	-6	11,311,000	9,858,000
Shellfish, etc.	4,671,000	-10	-2	5,181,000	4,763,000
Total receipts	13,973,000	-15	-4	16,492,000	14,621,000
Important Items:					
Cod	1,365,000	+23	+25	1,113,000	1,089,000
Flounders:					
Blackback	271,000	-9	+132	299,000	117,000
Yellowtail	2,869,000	-24	+1	3,798,000	2,847,000
Haddock	673,000	+34	+13	502,000	593,000
Mackerel	433,000	-21	+43	546,000	303,000
Scup (porgy)	267,000	-16	-33	316,000	397,000
Smelt	305,000	-39	-57	499,000	710,000
Whiting	590,000	+26	+79	468,000	329,000
Clam, hard	1,698,000	-3	-4	1,759,000	1,765,000
Lobsters	246,000	-23	-22	321,000	317,000
Shrimp	800,000	-15	+2	936,000	782,000
Arrivals by:					
Fishing vessels	1,178,000	-24	-31	1,549,000	1,698,000
Truck, freight, and express	12,795,000	-14	-1	14,943,000	12,923,000

*Excluding imports entered at New York City.

CHICAGO WHOLESALE MARKET RECEIPTS INCREASE IN FEBRUARY

Receipts of fresh and frozen fishery products on the Chicago Wholesale Market increased 22 percent during February as compared with the previous month and 14 percent as compared with the same month one year earlier, according to the Service's Fishery Market News office in that city. Frozen halibut was the high item for the month. A total of 805,000 pounds was received, 6 percent below January 1943 and 19 percent less than in February 1942. The increases in receipts of whitefish and yellow pike were credited mainly to larger importations of these items from the Canadian Provinces. Arrivals of carp, mostly from Illinois, Iowa, and Minnesota, were 93 percent above the same month a year ago. As a result of the campaign to popularize this species, its use has been increasing in the Chicago area during most of the past year.

Receipts of Fresh and Frozen Fishery Products at Chicago

Item	February 1943	Feb. 1943 compared with		2 months Jan.-Feb. 1943	Compared with	
		Jan. 1943	Feb. 1942		2 months 1942	12 months 1942
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds
Fresh-water fish	3,669,000	+ 45	+ 24	6,197,000	+ 4	35,913,000
Salt-water fish	1,716,000	- 13	- 11	3,680,000	- 4	21,913,000
Shellfish, etc.	882,000	+ 39	+ 48	1,515,000	+ 3	10,342,000
Total receipts	6,266,000	+ 22	+ 14	11,391,000	+ 1	68,167,000
Important Items:						
Carp	484,000	+107	+ 93	718,000	+ 94	2,594,000
Lake herring	201,000	+ 19	+ 8	370,000	- 22	3,568,000
Lake trout	381,000	+ 51	+ 3	634,000	- 2	6,417,000
Sauger	572,000	+ 29	- 11	1,016,000	- 41	4,057,000
Whitefish	578,000	+ 37	+ 67	999,000	+ 53	3,411,000
Yellow pike	325,000	+ 25	+156	584,000	+ 75	2,297,000
Halibut	805,000	- 6	- 19	1,665,000	- 2	8,977,000
Sablefish	115,000	+ 12	+117	218,000	+163	559,000
Whiting*	214,000	- 16	+116	469,000	+111	1,120,000
Shrimp	592,000	+ 71	+ 98	938,000	+ 24	7,119,000
Leading sources:						
Louisiana	376,000	+ 96	+353	568,000	+ 64	4,696,000
Massachusetts	341,000	- 37	- 42	879,000	- 33	8,013,000
Wisconsin	724,000	+21	+ 16	1,051,000	0	8,596,000
Manitoba	1,442,000	+ 39	+ 40	2,483,000	- 3	6,894,000
Domestic total	3,440,000	+ 21	+ 10	6,275,000	- 1	47,694,000
Imported total	2,826,000	+ 23	+ 21	5,116,000	+ 4	20,473,000
Transported by:						
Truck	1,615,000	+ 33	- 10	2,832,000	- 22	24,937,000
Express	1,419,000	- 9	+106	2,978,000	+111	19,448,000
Freight	3,231,000	+ 38	+ 8	5,580,000	- 10	23,782,000

*Mainly fillets.

JANUARY PRODUCTION IN GULF AREA DECLINES SHARPLY FROM YEAR AGO

Receipts of all important fishery products at the major ports in the Gulf States during January declined sharply from those of the same month a year earlier, according to the Service's Fishery Market News office at New Orleans. With the exception of oysters, production for the month was also considerably below that of December 1942. Closing of certain fishery areas for use as gunnery ranges has had some effect on the total production, but according to reports from producing areas, the most important factor affecting both production and processing, is the shortage of manpower.

Production of Fishery Products in the Gulf States*

Item	Unit	January 1943	January 1943 compared with		December 1942	January 1942	12 months 1942
			Dec. 1942	Jan. 1942			
			Percent	Percent			
Shrimp:							
For canning	Bbls.	5,864	- 64	-44	16,112	10,437	187,285
Other	do	7,094	- 55	-35	15,727	10,914	172,951
Total	do	12,958	- 59	-39	31,839	21,351	360,236
Oysters:							
For canning	do	78,652	+1,681	-10	4,415	87,205	567,206
Other	do	42,019	+ 16	+11	36,098	37,754	244,032
Total	do	120,671	+ 198	- 3	40,513	124,959	811,238
Hard crabs	Lbs.	100,000	- 43	-61	175,000	258,000	14,148,000
Crab meat, fresh-cooked	do	11,000	- 45	-58	20,000	26,000	1,450,000
Salt-water fish	do	377,000	- 36	-23	590,000	490,000	6,039,000

*Includes production in Alabama, Mississippi, Louisiana, and Texas.

SEATTLE RECEIPTS IN JANUARY 47 PERCENT ABOVE ONE YEAR AGO

Receipts of fresh and frozen fishery products in Seattle during January amounted to 4,076,000 pounds, a gain of 4 percent over the previous month and 47 percent over January a year ago, according to the Service's local Fishery Market News office. Large receipts of frozen halibut accounted for a high percentage of the total. Landings of 271,000 pounds of dressed soupfin shark--eviscerated with heads and fins off--also aided in increasing the total as this poundage far exceeded that landed during all of 1942.

Receipts of Fresh and Frozen Fishery Products at Seattle*

Item	January 1943	January 1943 compared with		December 1942	January 1942	12 months 1942
		Dec. 1942--Jan. 1942				
Classification:	Pounds	Percent	Percent	Pounds	Pounds	Pounds
Total fish and shellfish	4,076,000	+ 4	+ 47	3,922,000	2,781,000	70,982,000
<u>Important Items:</u>						
Flounders	111,000	- 26	- 11	150,000	125,000	7,712,000
Halibut	1,594,000	+ 80	+113	883,000	747,000	19,108,000
"Lingcod"	175,000	- 2	+ 84	178,000	95,000	5,765,000
Sablefish	324,000	+ 64	+459	197,000	58,000	4,307,000
Salmon, chum or keta	205,000	+ 92	-	107,000	-	6,150,000
Shark, soupfin	271,000	+107	-	131,000	-	172,000
Crabs, hard	72,000	- 3	- 60	74,000	182,000	1,334,000
Oysters, Pacific, shucked	117,000	- 23	- 11	152,000	131,000	1,158,000

* Halibut fleet and receipts from local and all other sources.

Frozen Fish Trade

HOLDINGS OF FROZEN FISHERY PRODUCTS SHOW SHARP DECLINE

Domestic holdings of fishery products on February 1, 1943, totaled 74,714,000 pounds, a decrease of 24 percent compared with stocks on January 1, according to data furnished by the Food Distribution Administration of the Department of Agriculture. Because of the change in date for reporting stocks of frozen fishery products from the 15th to the first of the month, it is not possible to make an exact comparison of the February 1 holdings with those for the same date last year. However, it is estimated that the February 1 stocks were about 17,000,000 pounds less than those held on this date on 1942.

Of the total holdings, salt-water species accounted for 58.9 million pounds; fresh-water species, 10 million pounds; and shellfish, 5.8 million pounds. Compared with the holdings on January 1, 1943, stocks of salt-water species were down 25 percent; fresh-water varieties, 22 percent; and shellfish, 20 percent.

Considering the holdings by sections, New England freezers held 14.2 million pounds; Middle Atlantic, 17.9 million pounds; North Central, 20 million pounds; Pacific, 12.9 million pounds; and South Atlantic and Gulf, 9.6 million pounds.

The five leading species in storage on February 1 accounted for 44 percent of the total holdings. These were whiting, 10,246,000 pounds; mackerel, 6,471,000 pounds; halibut, 5,618,000 pounds; salmon, 6,036,000 pounds; and shrimp, 4,416,000 pounds.

Compared with January 1, many important items exhibited marked seasonal declines. Holdings of halibut, salmon, lake herring, whitefish, shrimp, and fillets of haddock, pollock, and rosefish were considerably below stocks on February 15 a year ago, however, mackerel, mullet, sablefish, and whiting were held in much greater volume. Cured herring stocks were 58 percent below those of February 15, 1942.

Holdings of Fishery Products in the United States

Item	Feb. 1 compared with				January 1, 1943	February 15, 1942	5-yr. average February 15
	February 1, Jan. 1,	Feb. 15, 5-yr. av.					
	1943	1943	1942	Feb. 15			
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Frozen fish and shellfish:							
Total holdings	74,714,000	-24	- 10	+ 9	98,260,000	82,677,000	68,240,000
<u>Important Items:</u>							
<u>Fillets:</u>							
Cod	1,659,000	-30	+ 2	- 2	2,371,000	1,634,000	1,697,000
Haddock	3,585,000	-22	- 24	- 8	4,599,000	4,690,000	3,893,000
Pollock	2,117,000	-40	- 21	-43	3,542,000	2,677,000	3,737,000
Rosefish	1,419,000	-21	- 44	-34	1,791,000	2,541,000	2,153,000
Halibut	5,618,000	-23	- 23	+14	7,277,000	7,319,000	4,947,000
Mackerel	6,471,000	-34	+ 62	+77	9,813,000	4,006,000	3,656,000
Mullet	2,783,000	- 7	+ 87	*	2,979,000	1,489,000	*
Sablefish	2,416,000	-20	+ 69	+41	3,021,000	1,426,000	1,710,000
Salmon	6,036,000	-28	- 18	-11	8,330,000	7,341,000	6,745,000
Whiting	10,246,000	-24	+110	+89	13,404,000	4,886,000	5,422,000
Lake herring	1,892,000	-40	- 18	- 1	3,162,000	2,298,000	1,913,000
Whitefish	1,380,000	-25	- 13	-23	1,838,000	1,588,000	1,791,000
Shrimp	4,416,000	-21	- 48	*	5,563,000	8,498,000	*
<u>Cured Fish:</u>							
Herring, cured	5,814,000	**	- 58	-60	5,786,000	13,783,000	14,415,000
Salmon, mild-cured	4,995,000	- 9	- 2	+ 4	5,466,000	5,116,000	4,794,000

*Data not available.

**An increase of less than one-half percent.

SHRIMP FREEZINGS SHOW LARGE DECLINE

Freezings of fishery products by domestic freezers during January totaled 6,741,000 pounds, according to information furnished by the Food Distribution Administration of the Department of Agriculture. It is apparent that freezings were conducted at a somewhat slower rate during January than during the last two weeks in December since in the latter period a total of 6,058,000 pounds of fish and shellfish were frozen. January freezings were about 3 percent heavier than those of the period January 15 to February 15, 1942.

The principal items frozen during the month were whiting, shrimp, and fillets of haddock and rosefish. Shrimp freezings appear to have been about 50 percent below the freezings for the same period a year ago and were 52 percent less than those of the two-week period, December 15, 1942, to January 1, 1943.

Freezings of Fishery Products in United States Cold-storage Plants

Item	January 1 to February 1, 1943	December 15 to January 1, 1943	January 15 to February 15, 1942	5-yr. average January 15 to February 15
	Pounds	Pounds	Pounds	Pounds
	Pounds	Pounds	Pounds	Pounds
Total fish and shellfish:	6,741,000	6,058,000	6,559,000	6,656,000
<u>Important Items:</u>				
<u>Fillets:</u>				
Haddock	593,000	242,000	168,000	884,000
Pollock	114,000	392,000	66,000	290,000
Rosefish	739,000	316,000	1,092,000	1,159,000
Flounders	125,000	72,000	95,000	97,000
Mullet	157,000	498,000	27,000	*
Salmon	244,000	250,000	202,378	154,000
Smelt	191,000	81,000	33,000	121,000
Whiting	458,000	483,000	144,000	100,000
Pickrel (jacks)	149,000	114,000	244,000	66,000
Whitefish	201,000	31,000	177,000	147,000
Shrimp	487,000	1,005,000	1,036,000	*

*Data not available.

MOST SPECIES IN BOSTON COLD-STORAGE WAREHOUSES BELOW LAST YEAR

On February 24, holdings of frozen fishery products in Boston cold-storage warehouses amounted to 4,541,000 pounds, according to the Service's local Fishery Market News office. This was a decline of 44 percent below stocks on hand January 27 and 42 percent below those of February 25, 1942. With the exception of sea herring and mackerel, there were large decreases in practically all of the important species as compared with a year earlier.

There were 1,247,912 pounds of frozen whiting held in 15 cold-storage warehouses in Maine and Massachusetts on February 27. This was a drop of 64 percent from holdings four weeks previous and 32 percent from those of one year earlier. Because of recent large withdrawals of dressed, H & G, fillets and skuljoes this classification made up only 30 percent of the total. Sixty-six percent was round whiting and 4 percent was classed as animal food.

Boston Cold-storage Holdings

Item	Feb. 24, 1943	February 24 compared with		Jan. 27, 1943	Feb. 25, 1942
		Jan. 27, 1943	Feb. 25, 1942		
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	4,541,000	- 44	- 42	8,088,000	7,787,000
<u>Important Items:</u>					
<u>Fillets:</u>					
Cod	103,000	- 41	- 61	174,000	262,000
Haddock	210,000	- 54	- 52	459,000	438,000
Pollock	228,000	- 76	- 79	955,000	1,083,000
Rosefish	103,000	- 42	- 83	176,000	606,000
Halibut	92,000	+ 5	- 64	88,000	258,000
Herring, sea	276,000	+106	+106	134,000	134,000
Mackerel	1,828,000	- 32	+ 27	2,672,000	1,434,000
Smelt	42,000	+ 2	- 96	41,000	1,011,000
Scallops	50,000	- 43	- 84	88,000	307,000
Shrimp	237,000	+ 1	- 59	235,000	581,000

ON FEBRUARY 25 NEW YORK HOLDINGS OF FROZEN FISH 30 PERCENT BELOW LAST YEAR

Holdings of frozen fish in New York cold-storage warehouses on February 25 amounted to 6,100,000 pounds, mackerel stocks continuing to be the high item with a total of 878,000 pounds, according to the Service's Fishery Market News office in that city. There was a decline of 20 percent below the last Thursday in January and 30 percent below February 26, 1942, in the total holdings. The decrease was partly due to a generally lower production in this section of the country and partly to greater utilization of fresh fish. The largest decline below holdings of a year earlier occurred in halibut stocks which dropped 95 percent.

New York Cold-storage Holdings

Item	Feb. 25, 1943	February 25 compared with		Jan. 28, 1943	Feb. 26, 1942
		Jan. 28, 1943	Feb. 26, 1942		
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	6,100,000	-20	- 30	7,635,000	8,685,000
<u>Important Items:</u>					
Butterfish	287,000	-12	- 43	328,000	506,000
Halibut	42,000	-44	- 95	75,000	916,000
Mackerel	878,000	- 8	+ 83	957,000	480,000
Sablefish	535,000	+ 1	+ 81	530,000	295,000
<u>Salmon:</u>					
King (chinook)	110,000	-43	- 78	192,000	498,000
Silver	58,000	-22	- 74	74,000	226,000
Smelt	198,000	+37	- 31	145,000	285,000
Whiting	223,000	-53	+156	474,000	87,000
Whitefish	691,000	- 7	+ 22	746,000	566,000
Scallops	110,000	-43	+ 1	194,000	109,000
Shrimp	765,000	-11	- 25	863,000	1,014,000

CHICAGO COLD-STORAGE HOLDINGS 33 PERCENT UNDER LAST YEAR ON FEBRUARY 25

Holdings of frozen fishery products in Chicago cold-storage warehouses on February 25 were 5,349,000 pounds, or 33 percent below the 7,971,000 pounds held one year earlier, according to the Service's local Fishery Market News office. Greatest decreases from the previous year were in holdings of lake herring, lake trout, halibut, and shrimp. Stocks of blue pike and sauger, mackerel and whiting were higher than for the comparable date a year ago and with the exception of mackerel were also above the previous month.

Chicago Cold-storage Holdings

Item	Feb. 25, 1943	Feb. 25 compared with		Jan. 28, 1943	Feb. 26, 1942
		Jan. 28, 1943	Feb. 26, 1942		
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	5,349,000	- 8	-33	5,818,000	7,971,000
<u>Important Items:</u>					
Blue pike and sauger	619,000	+ 5	+ 9	591,000	568,000
Lake herring	274,000	-38	-53	445,000	589,000
Lake trout	212,000	-16	-56	252,000	482,000
Smelt	63,000	-39	-68	103,000	196,000
Whitefish	176,000	+64	-61	107,000	451,000
<u>Filletts:</u>					
Haddock	103,000	-23	-42	133,000	178,000
Rosefish	119,000	-21	-63	150,000	319,000
Halibut	707,000	+26	-42	563,000	1,210,000
Mackerel	98,000	-26	+20	133,000	82,000
Whiting	682,000	+26	+211	541,000	219,000
Shrimp	553,000	-15	-47	653,000	1,045,000

CANADIAN SALMON HOLDINGS 10 PERCENT BELOW MARCH 1, 1942

Canadian cold-storage plants held 17,071,000 pounds of frozen fresh fish and 1,061,000 pounds of frozen smoked fish on March 1, 1943, according to preliminary data released by the Dominion Bureau of Statistics. This represented a decrease of 10 percent in stocks of frozen fresh fish but an increase of 28 percent in frozen smoked fish as compared with the quantities in storage on the same date a year ago. The three main items--salmon, sea herring, and halibut--accounted for 64 percent of the total holdings. Compared with March 1 a year ago, salmon holdings were down 10 percent, and sea herring, 39 percent, while halibut stocks were 124 percent greater. All items of frozen smoked fish were held in greater volume than on March 1, 1942.

Canadian Cold-storage Holdings

Item	March 1, 1943	March 1 compared with		February 1, 1943	March 1, 1942
		Feb. 1, 1943	Mar. 1, 1942		
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total holdings	17,071,000	- 15	- 10	20,082,000	18,908,000
<u>Important Items:</u>					
<u>Cod:</u>					
Whole	770,000	- 34	+121	1,173,000	348,000
Filletts	720,000	- 55	+ 70	1,600,000	423,000
Salmon	3,235,000	- 23	- 10	4,182,000	3,578,000
Sea herring	3,909,000	+ 2	- 39	3,847,000	6,430,000
Halibut	3,748,000	- 13	+124	4,320,000	1,672,000
Mackerel	798,000	- 22	+157	1,018,000	311,000
Whitefish	468,000	+ 51	- 50	309,000	939,000
Tullibee	537,000	- 9	- 16	591,000	637,000
<u>Frozen smoked fish</u>					
Total holdings	1,061,000	+ 18	+ 28	902,000	827,000
<u>Important Items:</u>					
Finnan haddie	142,000	+109	+ 26	68,000	113,000
Filletts; cod, haddock, etc.	430,000	+ 58	+ 39	272,000	310,000
Sea herring kippers	407,000	- 14	+ 21	474,000	337,000

CANADIAN SEA HERRING FREEZINGS DURING FEBRUARY 75 PERCENT LESS THAN YEAR AGO

Canadian cold-storage plants froze 2,023,000 pounds of fresh fish and 786,000 pounds of smoked fish during February, according to preliminary data released by the Dominion Bureau of Statistics. Compared with February 1942, this was a decrease of 51 percent in fresh fish freezings due mainly to a drop of 75 percent or about 1.9 million pounds in sea herring. Frozen smoked fish freezings increased 202 percent over those of February 1942 with large increases reported in all important items.

Freezings of Fishery Products in Canadian Cold-storage Plants

Item	February 1943	Feb. compared with Jan. 1943 Feb. 1942		January 1943	February 1942
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total freezings	2,023,000	+ 44	- 51	1,401,000	4,133,000
<u>Important Items:</u>					
Cod:					
Whole	64,000	+ 78	- 53	36,000	136,000
Filletts	531,000	+121	+ 27	240,000	419,000
Haddock:					
Whole	59,000	+	+883	2,000	6,000
Filletts	182,000	+600	+156	26,000	71,000
Sea herring	650,000	+ 53	- 75	424,000	2,561,000
<u>Frozen smoked fish</u>					
Total freezings	786,000	+ 69	+202	465,000	260,000
<u>Important Items:</u>					
Filletts; cod, haddock, etc.	444,000	+ 75	+250	253,000	127,000
Finnan haddie	176,000	+300	+163	44,000	67,000
Sea herring kippera	158,000	- 5	+163	167,000	60,000

MAXIMUM PRICES FOR FROZEN LAKE SMELT ESTABLISHED BY OPA

Uniform, cents-per-pound maximum prices for frozen lake smelt at the processor level were established March 6 by the Office of Price Administration, under Maximum Price Regulation No. 337--Frozen Lake Smelt, effective March 12. They represent an average of the prices "frozen" under the General Maximum Price Regulation as of March 1942.

Sales at the retail level will continue temporarily to be covered by the March 1942 freeze until the issuance of a general, fixed mark-up regulation which will cover frozen fish sales.

It is estimated that at least 4,000,000 pounds of lake smelt were caught last year, mostly in the small streams of Michigan and Wisconsin which enter northern Lake Michigan. Of this, about 2,400,000 pounds were frozen for human consumption. The Army this year seeks an initial order of half a million pounds of the headed and dressed smelt.

OPA felt it necessary to establish uniform prices at the processor level so that the Army could contract for the fish in a stabilized market and so that the civilian market also would be stabilized.

Processors' maximum prices for frozen lake smelt set forth below are maximum prices per pound packed in the usual container f.o.b. shipping point nearest freezer's warehouse. The maximum prices are gross prices and the seller shall deduct therefrom his customary allowances, discounts, and differentials:

"Whole" per pound @ \$.08
 "Dressed" per pound @ \$.16

When used in the maximum price regulation the term: "Dressed smelt" are defined as beheaded and eviscerated smelt.

"Frozen lake smelt" means natural or artificially frozen fish of the genus *Osmerus mordax*, where the same are caught in the Great Lakes or adjoining streams.

"Whole" means whole smelt.

"Processor" means a person who preserves smelt by natural or artificial freezing.

FIXED MARK-UPS FOR RETAILERS OF FROZEN FISH ESTABLISHED BY OPA

Retail ceilings for frozen fish were brought under the fixed mark-up price regulation by OPA in Amendment 6 to Maximum Price Regulation 268--Sales of Certain Perishable Food Commodities at Retail--effective March 24.

The regulation established ceilings for retailers on the basis of a fixed mark-up over cost. Ceilings will be determined each week by multiplying on Thursday the net cost of the largest single shipment during the preceding seven days. If the retailer made no purchase during those seven days, the maximum price remains that of the preceding seven days. Ceilings thus established do not have to be reported to local War Price and Rationing Boards.

The mark-ups follow:

For independent retailers with less than \$250,000 annual gross volume, 1.28;

All other retailers: 1.26.

Frozen fish is defined as "any fish which has been frozen and packed, excluding canned fish". Hitherto frozen fish has been covered by the General Maximum Price Regulation with ceilings at March 1942 levels. There are no ceilings on fresh fish. The unit of sale for which base maximum selling price must be calculated is 1 pound or 1 package.

Canned Fish Trade

JANUARY PACK OF CANNED TUNA 61 PERCENT BELOW SAME MONTH A YEAR AGO

The California production of canned tuna during January totaled 25,585 standard cases, according to information released by the California Division of Fish and Game. This was a decline of 83 percent under the pack for the previous month and was 61 percent less than the quantity canned in January 1942. Thus, at the end of the first month of the year, the tuna pack was running considerably behind that of last year. Yellowfin tuna accounted for 71 percent of the total January production.

The January mackerel pack, although dropping 40 percent below the December production, was 5 percent greater than that for the same month last year. The January 1943 pack of mackerel was likewise greater than the production in January 1941 but was far below the 188,714 case pack canned in January 1940.

California Pack of Tuna and Mackerel--Standard Cases^{1/}

Item	January 1943 Cases	December 1942 Cases	January 1942 Cases	Twelve mos. ending with Dec. 1942 Cases
Tuna:				
Albacore	2,842	37,099	312	240,232
Bonito	1,972	5,988	1,808	33,251
Bluefin	-	68	-	273,758
Striped	1,593	43,086	5,706	678,435
Yellowfin	18,221	41,689	50,672	778,427
Yellowtail	-	1,898	-	45,007
Flakes	957	19,328	6,882	152,709
Tonno style	-	-	-	21,337
Total	25,585	149,156	65,380	2,223,156
Mackerel	63,411	105,013	60,310	602,784

^{1/} Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

CALIFORNIA SARDINE PACK 3,606,541 CASES FOR 1942-43 SEASON

Final figures for the California sardine season which ended March 1, revealed a total pack of 3,606,541 standard cases for the season, according to information furnished by California Sardine Products Institute and the State Division of Fish and Game. This was a decline of 27 percent below the 4,929,708 standard cases packed in the comparable period in the previous season, and 30 percent under the final 1941-42 figures--5,155,114 cases--which covered a longer season ending March 27. Landings for the recent season amounted to 500,788 tons of sardines, 13 percent below the same period last year, and 14 percent below the final 1941-42 total. During the period from January 29 to March 1, 8.9 cases were packed per ton of fish landed, 1.7 cases higher than the season average of 7.2. Toward the close of fishing all possible tonnage was diverted from reduction plants to canneries in order to meet federal requirements for the canned product.

California Sardine Landings, Canned Pack, and Byproducts						
Item	Unit	M O N T H			S E A S O N	
		1943	1943	1942	1942-43	1941-42
		Jan. 29-Mar. 1	Jan. 1-28	Jan. 31-Mar. 6	Aug. 1-Mar. 1	Aug. 1-Mar. 6
Landings	Tons	41,885	47,029	24,671	500,788	575,389
Canned	1-lb. ovals-48 per case	198,140	159,971	132,369	1,425,161	2,124,849
	1-lb. talls-48 per case	219,885	200,432	179,792	1,886,585	2,073,169
	1-lb. fillet-48 per case	4,285	4,630	2,799	57,168	163,098
	1-lb. round-96 per case	20,364	15,293	10,431	127,274	261,215
	5-oz.-100 per case	20,052	18,878	12,113	181,748	359,579
	Unclassified	1,362	803	2,335	20,619	154,840
	TOTAL - Std. cases-48/1	454,947	391,104	334,213	3,606,541	4,929,708
		1943	1942	1942		
		January	December	January	January 31	January 31
Meal	Tons	8,032	13,203	4,972	71,281	81,189
Oil	Barrels	834,423	1,703,049	442,140	12,672,800	16,287,041

GULF SHRIMP PACKED TO END OF FEBRUARY 8 PERCENT BELOW PREVIOUS SEASON

There were 557,020 standard cases of shrimp packed in the various sizes by 39 canneries operating under the Seafood Inspection Service of the U. S. Food and Drug Administration, through February 27, according to the Service's Fishery Market News office at New Orleans. This was a decrease of 8 percent below the pack for a similar period, July 1 to February 28, a year earlier. The pack for the four-week period, January 31 to February 27, amounted to 16,025 standard cases, an increase of 23 percent over the same period in 1942. It is reported that the demand for canned shrimp has been active and that many of the packers are sold out and are not quoting prices at the present time.

Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases*

M O N T H			S E A S O N		
1943	1943	1942	1942-43	1941-42	5-yr. average
Jan. 31-Feb. 27	Dec. 27-Jan. 30	Feb. 1-28	July 1-Feb. 27	July 1-Feb. 28	July 1-Feb. 27
16,025	22,570	13,003	557,020	608,180	785,990

* All figures on basis of new standard case - 48 No. 1 cans with 7 oz. per can in the wet pack and 6½ oz. per can in the dry pack.

Quotations for canned shrimp in the usual wholesale quantities in plain No. 1 standard tins, f.o.b. point of production, were reported by Gulf Coast packers, as follows:

Canned Shrimp Prices--Per Dozen Tins

Item	March 1, 1943*	March 1, 1942**	Item	March 1, 1943*	March 1, 1942**
WET PACK			DRY PACK		
Broken	\$2.45	***	Broken	\$2.55	***
Small	2.70	\$1.90-2.10, few 1.85	Small	2.80	\$1.90-2.10
Medium	2.80	2.00-2.25, few 1.95	Medium	2.90	2.00-2.25
Large	2.95	2.10-2.40, few 2.05	Large	3.05	2.10-2.35
Jumbo	3.05	2.20-2.50, few 2.60	Jumbo	3.15	2.20-2.50

* 7 oz. net wt. for wet pack and 6½ oz. net wt. for dry pack.

** 5-3/4 oz. net wt. for wet pack and 5 oz. net wt. for dry pack.

*** Not available.

Note:--March 1, 1943 prices are maximum prices leveled off by OPA in MFR 311. This regulation became effective February 2, 1943.

CANNED FISH AND CANNED MEAT FREEZE ORDER AMENDED BY OPA

Amendment 2 to Restriction Order 3--Canned Fish and Canned Meat--effective March 24 adds persons or agencies buying canned meats or canned fish for export to United States territories and possessions to the list of purchasers not affected by the freeze order. It further enlarges the list by giving "exempt purchaser" status to buyers of canned meat and fish for use as ships' stores on ocean-going vessels carrying cargo or passengers in foreign, coastwise, or intercoastal trade. Another change provides that wholesalers who, operating also as processors, filed a report for January 1943 of stocks on hand, need not make the inventory report called for in the freeze order.

In explanation of the additions to the list of exempt purchasers, OPA pointed out that the transportation of food supplies to American territories and possessions, particularly non-perishable foods such as canned meat and canned fish, is of vital importance, and therefore should not be prohibited by the freeze order. Similarly, OPA said, persons buying for ships' stores need exempt purchaser status because military requirements frequently give ocean-going vessels little time in which to obtain supplies of food for consumption on board ship. With shipping schedules and destinations uncertain, it is particularly important that ships' stores contain adequate amounts of durable, non-perishable foods.

CANNER CEILINGS ON EASTERN AND GULF OYSTERS INCREASED BY OPA

Taking cognizance of additional information on higher costs furnished by the industry since the canned oyster regulation went into effect on February 17, the Office of Price Administration on March 23 lifted the canner ceilings on canned eastern and Gulf oysters 20 cents per dozen cans on the No. 1 picnic size and 45 cents per dozen cans on the larger No. 2 picnic sizes. This canner pricing change--when supplemented by fixed mark-ups at wholesale and retail--will result in an increase of approximately two cents per can to the housewife.

The new processor ceilings on canned oysters produced in the southeast Atlantic and Gulf of Mexico areas will be \$3.35 per dozen on No. 1 picnic sizes, compared with \$3.15 previously, and \$6.25 per dozen on No. 2 picnic sizes, against \$5.80.

Items belatedly submitted by the industry for OPA consideration, which figured in the price increase granted effective March 23, by Amendment No. 1 to Maximum Price Regulation No. 328 (Canned Eastern and Gulf Oysters) were:

- (1) There is less careful culling of oysters by fishermen, and feeding operations are less favorable. Oysters are thinner than last year, thus making the yield smaller.
- (2) The industry, in submitting its original reports, neglected to include a bonus to its fishermen, which always is given at end-season.
- (3) In computing the brokerage allowance in the original order, the amount allowed was based on a rate considerably below the usual seven percent figure. This now is corrected.
- (4) The allowance of an eight percent profit rate on costs is based on a study of the industry.

POINT VALUES OF CANNED FISH ESTABLISHED BY OPA

On March 24, OPA issued "Official Table of Consumer Point Values for Meat, Fats, Fish, and Cheese"--No. 1, effective March 29. A similar table of "trade" point values was released for use by retailers, wholesalers and primary and other distributors of foods.

In both tables, canned fish is divided into 11 classifications, each having a point value of 7 points per pound. The classifications are: Bonito, Caviar, Crab meat, Fish roe, Mackerel, Salmon, Sea herring, Sardines, Tuna, Yellowtail, and All other.

TINPLATE CONSERVATION ORDER M-81 AMENDED BY WPB

Canners were directed to pack in No. 10 cans (large cans) to the greatest practical extent the fruits, vegetables, and juices they are required to reserve in 1943 for the armed forces, Lend-Lease, and other Government agencies under the terms of Conservation Order M-81, as amended March 12 by the War Production Board. Previously, the order merely specified various can sizes for the packing of such foods.

Only minor changes were made in that portion of Schedule I affecting cans for fishery products. These include the addition of a $\frac{1}{2}$ flat (307 x 200.25) can for packing crabs, and changes in specifications for can bodies and ends for several products. All persons packing Atlantic sea herring, Pacific herring, or pilchards in oil are required to accept from the manufacturer making delivery, to the greatest extent available, can ends made of chemically-treated blackplate. To the extent that chemically-treated blackplate is not available, 0.50 tinplate is to be used by manufacturers, and cans made therefrom accepted by users, to the greatest extent available, in preference to 1.25 tinplate.

Specifications for can bodies and ends for Pacific herring have been divided according to whether the pack is in oil or in mustard or tomato sauce. If packed in oil, to the greatest extent available, can bodies must be 0.50 tinplate and can ends chemically-treated blackplate. If in mustard or tomato sauce, can bodies and ends may be 1.25 tinplate.

PURCHASE ANNOUNCEMENT FOR 1943 PACK CANNED SEA HERRING AND MAINE SARDINES MADE BY FDA

The Food Distribution Administration, as the designated agency to purchase all Government requirements of Canned Sea Herring and Canned Maine Sardines, announced on March 16 it would receive offers for the sale of such canned fish as required to be set aside in 1943 pursuant to Food Distribution Order No. 23, or as may be amended, or in accordance with subsequent orders.

For this purpose Form SCP-1312, Canned Sea Herring and Canned Maine Sardines Offer of Sale has been prepared. One contract will cover the entire quantity of such canned fish purchased, to be delivered to Government agencies during the 1943 packing season and only one contract number need be assigned each packer for each f.o.b. point. A separate contract should be made to cover each operating factory from which Canned Sea Herring and Canned Maine Sardines will be delivered to the FSCC. Offers may be submitted at any time prior to April 15, 1943, to the Fish Products Division, Special Commodities Branch, Food Distribution Administration, Washington, D. C., in an original and four (4) completely executed copies on Form SCP-1312. Notice of acceptance will be given by telegram filed at Washington, D. C., within ten (10) days after the date of execution of the offer.

Canned Maine Sardines for Government needs, after March 31, 1943, shall be packed in tomato sauce. At the time of packing there shall be added to each case of 100/ 3 1/4 oz. cans or each case of 48/ 3/4 size cans not less than one-half gallon of tomato sauce having a specific gravity of not less than 1.045.

Canned Sea Herring preferably should be packed in tomato sauce, but natural style will be accepted. If packed in tomato sauce there shall be added not less than one-half gallon of tomato sauce, having specific gravity of 1.045, to a case of 48/300's (300x407) or 48/1 pound oval cans.

The tomato sauce must comply with the applicable requirements of the Federal Food, Drug and Cosmetic Act as amended.

Prices to be paid for fish delivered to FSCC will be applicable ceiling price f.o.b. cars, trucks, or dock for the appropriate species, can size, pack and added condiment, as set by the Office of Price Administration and in effect on the date of actual delivery. The following differentials may be added to the applicable ceiling price:

(a) For inside enameled cans:	24/300	\$0.03	per case
48/1 ovals <u>\$0.096</u> per case	48/300	<u>\$0.06</u>	per case
(b) For Type A-1 Cases:	48/1# ovals	<u>\$0.015</u>	per case
24/300 <u>\$0.02</u> per case	48/300	<u>\$0.0145</u>	per case
48/9 oz. <u>\$0.02</u> per case	100/3 1/4 oz.	<u>\$0.0175</u>	per case

- (c) Office of Price Administration price ceilings on Canned Maine Sardines as announced f.o.b. Portland, Maine, shall also apply to deliveries f.o.b. Yarmouth, Maine. For deliveries of Sardines at all other points in Maine there shall be a discount of \$0.07 per case.

The fish delivered shall meet the following specifications:

A. Sea Herring: Fish shall be firm, of good appearance and well cleaned. Cans shall be packed as full as practicable. In round cans the length of the fish shall be packed parallel to the side of the can, but the can may contain not more than two pieces of the tail cut of the fish. In oval and other flat type cans the length of the fish shall be packed parallel to the bottom of the can. The average net content of the No. 300 (300x4.07) can or the No. 1 oval can shall be not less than 15-oz., with the average drained weight of the official inspection sample not less than 12-1/4 oz., and shall contain not more than seven fish. If other sizes of cans are used, the net content and drained weight shall be in the same proportion as the relative size of the can. The fish may be packed natural or with added oils or sauces as may be specified by FSCC. The No. 300 (300x4.07) size cans shall have not less than four inches of vacuum and the No. 1 oval cans shall have not less than two inches of vacuum.

A lot shall be considered as meeting specifications provided not more than one-sixth of the containers in a lot may fail, in some respect, to meet requirements of these specifications, provided, however, that the average of all of the samples within a lot meet the requirements of these specifications.

Definitions: For the purpose of the above specifications, definitions are:

- (1) The term "Natural" means without the addition of any condiments except brine which may contain up to 2% vinegar, or salt, but may have added oil of the same species of fish.
- (2) The term "Net Content" means the total weight of the fish and liquid in the can.
- (3) The term "Drained Weight" means the weight of the fish after they have been emptied from the can following sterilization and after being allowed to drain for two minutes over a sieve of not less than eight-inch diameter, containing eight meshes to the inch (0.097 inch per perforation).
- (4) The term "Well Cleaned" means that the heads and tails shall be removed, the fish shall be practically free from scales (i.e., scales shall not cover more than five (5) percent of the surface area) and shall be free from entrails. The wall of the body cavity shall be slit.
- (5) The term "Official Inspection Sample" means the cans drawn for inspection by the designated sampler of the Food Distribution Administration.

B. Sardines: Fish shall be of good quality and shall be prepared and canned under strictly sanitary conditions in accordance with sound commercial practices. Fish shall be cleaned and trimmed, with the heads and scales removed, shall be practically unbroken and shall be free from feed and objectionable material. Cans shall be packed neatly and well filled with fish. The ends of the cans shall be flat or concave. The 1/4 size cans shall contain not less than four fish. There shall be added to the fish at the time of packing such oils or sauces as may be specified by FSCC. The 1/4 size cans shall contain not less than 3 1/4 oz. net weight; the 3/4 size cans shall contain not less than 9 oz. net weight.

All fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act as amended and of regulations pursuant thereto in effect on the date of this contract.

Inspection of the fish will be made, prior to delivery, by the Food Distribution Administration or by a person or agency designated by and under the supervision of that Administration. The cost of such inspection, including furnishing samples and issuing certificates of inspection, will be borne by the packer.

Fish shall be packed in inside enameled cans. In the event pound or oval cans are manufactured from other than 1.25 hot dipped plate, the outside of such cans shall also

be enameled. Cans shall be sound and clean, free from rust and serious dents and shall be labeled with regular commercial labels or shall be lithographed. Cans containing more than 10 ounces net weight shall be shown to be Sea Herring. Cases shall be Type A-1 as described in Form FSC 1742-B, "Export Packaging Specifications". Each case shall be marked to show the name of vendor, commodity, contract number, net weight of cans and number of cans per case and a legend which may be prescribed by FSCC.

CANNED RIVER HERRING TO BE PURCHASED BY FDA

The Food Distribution Administration stated in Announcement FSC - 1355 - Canned River Herring, on March 27, that it will purchase any quantity of Canned River Herring from the 1943 pack, and that offers for the sale of this product may be submitted.

Type A-1 cases as described in "Export Packaging Specifications", Form FSC-1742-B, are specified. Plain cans and Type A-2 cases suitable for export meeting "Export Packaging Specifications", FSC-1539-C, are acceptable provided an inventory is on hand. Cases packed 48/300's are preferred, but 24/300's will be accepted.

The FSCC will purchase all Canned River Herring (Alewives) offered pursuant to the announcement at prices not exceeding the following per case:

Content	In Inside Enameled Cans				In Plain Cans			
	24/300	48/300	48/300	48/300	24/300	48/300	48/300	48/300
	A-1 cases	A-2 cases	A-1 cases	A-2 cases	A-1 cases	A-2 cases	A-1 cases	A-2 cases
15 oz. net, 12 1/2 oz. drained weight	\$2.75	\$2.73	\$5.475	\$5.46	\$2.72	\$2.70	\$5.415	\$5.40
14 oz. net, 11 1/2 oz. drained weight	2.65	2.63	5.275	5.26	2.62	2.60	5.215	5.20

Offers may be submitted so as to be received by the Special Commodities Branch, Food Distribution Administration, Washington, D. C., on or before 11:00 a.m. Eastern War Time, on the first and third Mondays of each month, to and including May 3, 1943, for acceptance in whole or in part not later than the Thursday next succeeding such dates.

SPECIFICATIONS: Fish shall be firm, of good appearance and well cleaned. Cans shall be packed as full as practicable. In round cans the length of the fish shall be packed parallel to the side of the can but the can may contain not more than two pieces of the tailout of the fish. The average net content of the No. 300 (300x407) can shall be not less than the weight shown on the label and the can shall contain not more than seven fish. The fish may be packed natural or with added oils or sauces as may be specified by FSCC. The cans shall have not less than four inches of vacuum.

"Natural" means without the addition of any condiments except brine which may contain not more than 2 percent vinegar, or salt, but may have added oil of the same species of fish.

"Net content" means the total weight of the fish and liquid in the can.

"Well cleaned" means that the heads and tails shall be removed; the fish shall be practically free from scales (i.e., scales shall not cover more than five (5) percent of the surface area) and free from entrails. The body cavity shall be slit.

ALLOCATION OF CERTAIN CANNED FISH PACKS CONTINUED THROUGH MARCH

Food Distribution Order No. 23 governing allocations of salmon, pilchard, Atlantic sea herring, and mackerel packed from March 1, 1942 through February 28, 1943 was amended March 1 by the Secretary of Agriculture to have those allocations apply also during the month of March 1943. This action is Amendment No. 1 to the order. Regulations covering disposition of fish packed from April 1, 1943 to February 29, 1944, inclusive, will be issued later.

ALASKA SALMON CANNING INDUSTRY CONCENTRATED FOR 1943

Alaska's \$40,000,000-a-year salmon canning industry, which accounts for about 80 percent of the nation's supply of this vital seafood, on March 8 became subject to a unique concen-

tration scheme to help it meet problems of manpower and equipment shortages created by the war.

An order by Secretary of the Interior Harold L. Ickes, who is also Fisheries Coordinator, will concentrate the canning of this year's catch of Alaska salmon in 74 of the largest and most modern plants rather than in the 120 previously used. Secretary Ickes, by virtue of a directive of Food Administrator Wickard, has complete responsibility for those portions of the war food program concerned with the catching and processing of fish.

The order was made necessary by the fact that the armed forces have taken over a very large percentage of the tenders and power scows used by the industry in Alaskan waters and also because it is expected that no more than 50 or 60 percent of the normal supply of labor will be available in 1943.

Normally, some 350 tenders and power scows are employed in the installation and operation of fishing apparatus and for the transportation of fish to the canneries. Nearly half of these are no longer available for this work.

Customarily more than 20,000 persons are employed for a period of from four to seven months by the Alaskan salmon industry. More than half of these have been recruited in the Pacific Coast states, the balance being drawn from Alaskan residents. Other war work, the draft, and transportation difficulties have materially reduced the labor supply.

The greater efficiency of the Alaskan salmon industry as a result of the concentration order is expected to increase the pack this year from the 5,300,000 cases last year to 5,500,000 cases in 1943.

The concentration plan is expected to make possible:

1. A reduction in manpower requirements by 5,030 persons
2. Reduction in northbound passenger accommodations by 3,933 persons
3. Reduction in northbound tonnage by 17,724 tons
4. Reduction in required floating equipment by 86 tenders and 50 scows
5. Reduction in fishing apparatus by 48 traps, 25 purse seiners, and 67,130 fathoms of gill nets

Last year, the industry's 120 canneries used 226 lines of canning machinery; this year, the 74 canneries which will operate will use only 131 lines with maximum use of the high-speed machines.

Canners have been advised to make early commitments for labor, supplies, and transportation so that the season, beginning in May, can get off to a good start.

Although the Alaskan pack is expected to increase this year, not much of it will go to civilians in the United States. Last year, 60 percent of the pack went to the armed forces and our allies, and the demand from these sources may be greater this year.

Dr. Ira N. Gabrielson, Deputy Coordinator of Fisheries, announced that Ralph Ferrandini has been named field administrator of the new concentration order and will maintain headquarters in Seattle.

Foreign Fishery Trade

SOUTH AFRICAN PRODUCTION OF FISH LIVER OILS INCREASING

In the past 16 months, according to an article in the March 6 issue of the Commercial Intelligence Journal, the domestic production of fish liver oils in South Africa has grown rapidly from an infant industry. It is now considered to be one of the most important of a number of new industries that have been developed since the outbreak of war, three plants operating in the vicinity of the Cape of Good Hope.

The output of these three producers is now in excess of the Union's requirements and a promising export trade is reported as having begun.

The livers of certain fish found in South African waters are far more potent in vitamins A and D than is cod liver oil, which is one of the best known fish oils. In this connection, the Director of the Union's fisheries has prepared the following table showing the relative potency of fish liver oils as produced from local fish types:

Species	International Units per Gram	
	Vitamin A	Vitamin D
Stockfish (Hake) (<i>Merlucius capensis</i>)	10,000 - 12,000	200 - 300
Kingklip (Ling) (<i>Genypterus capensis</i>)	10,000 - 40,000	200 - 600
Kabeljou (Jewfish) (<i>Johnius hololepidotus</i>)	25,000 - 200,000	-
Stonebass	100,000 - 600,000	-
Blue shark	15,000 - 30,000	-
Dogfish	4,000 - 6,000	-
John dory	20,000 - 70,000	-
Halibut	- 50,000	1,000 - 2,000
Cod	- 1,000	- 100

The bulk of the fish consumed in South Africa is caught by deep-sea trawlers, and until recently it was the practice to return to the sea all inedible varieties brought up. This practice has now ceased, however, with the development of the byproducts industry, and even man-eating sharks are being utilized.

As an industry possessing certain natural advantages in the form of adequate supplies of raw material, with which are now coupled scientific research and actual production, it is probable that even after the war, the South African fish liver oil industry will have an assured future.

WHOLESALE AND RETAIL PRICES

Wholesale prices in primary markets advanced 0.1 percent during the second week of February, according to information furnished by the Bureau of Labor Statistics. The all-commodity wholesale index of the Bureau stood at 102.1 percent of the 1926 average, 0.5 percent above a month earlier and 6 percent higher than at the same time last year. Foods as a group were 12 percent higher than in mid-February a year ago.

In the retail markets, the average increase for all foods in the period between January 12 and February 16 was 0.5 percent. The usual large seasonal decline in egg prices of 13.5 percent was primarily responsible for holding down the overall increase. The average cost of foods other than eggs rose by 1.5 percent. On February 16, the Bureau's index of retail food costs stood at 133.6 percent of the 1935-39 average, 9.9 percent above May 12, 1943 (immediately before price control at retail level), 14 percent above a year ago and approximately 43 percent above August 1939.

Wholesale and Retail Prices				
Item	Unit	Percentage change from--		
<u>Wholesale: (1926 = 100)</u>				
All commodities	Index No.	<u>Feb. 13, 1943</u>	<u>Jan. 16, 1943</u>	<u>Feb. 14, 1942</u>
Foods	do	102.1	+ 0.5	+ 6.1
Fish:		105.5	+ 0.7	+ 12.2
		<u>February 1943</u>	<u>January 1943</u>	<u>February 1942</u>
Canned salmon, Seattle:				
Pink, No. 1, tall	\$ per dozen cans	1.970	0	0
Red, No. 1, tall	do	3.694	0	- 3.2
Cod, cured, large shore,				
Gloucester, Mass.	\$ per 100 pounds	11.500	0	+ 27.8
Herring, pickled, N. Y.	\$ per pound	10.0	0	0
Salmon, Alaska, smoked, New York	\$ per pound	35.0	0	0
<u>Retail: (1935-39 = 100)</u>				
All foods	Index No.	<u>Feb. 16, 1943</u>	<u>Jan. 12, 1943</u>	<u>Feb. 17, 1942</u>
Fish:		133.6	+0.5	+14.4
Fresh and canned	do	193.0	+2.3	+22.4
Fresh and frozen	\$ per pound	32.3	+4.2	+18.3
Canned salmon:				
Pink	\$ per pound can	23.1	+3.6	+11.1
Red	do	41.3	+0.5	+ 7.6

